



General Export Product List 2014



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M1 A – Spiral Mixer with Fixed Bowl

Capacity: 30 and 40 kg

Silent and reliable mixer, designed for an intense use. M1 A is our basic model that can satisfy the daily production needs of a small/medium bakery, a pizzeria or a Supermarket.

Features and benefits

The M1 A has two speeds, one-way bowl rotation, belt transmissions. The M1 A is also automatic with electronic timers and available with single-phase motor and inverter.

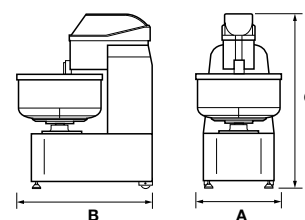
Simple and reliable basic construction.

The central part of the bowl is raised and rounded.

Improves dough quality and reduces mixing times.



Simple and reliable construction



Technical

MODEL	DOUGH CAPACITY	FLOUR CAPACITY	BOWL VOLUME	POWER OF SPIRAL 1ST SPEED/2ND SPEED	WEIGHT
M1 30 A	30 kg	18 kg	50 l	1.0 kW / 2.0 kW	259 kg
M1 40 A	40 kg	25 kg	60 l	1.5 kW / 3.0 kW	284 kg

Measurements

DIMENSIONS MM		
A	B	C
540	875	1305
540	915	1305

Options

- Single phase motor and inverter
- Independent bowl transmission with bowl reverse
- Stainless steel execution (only available on **M1 40 A**)

MX - Spiral Mixer with Fixed Bowl

Capacity: 60, 80, 120, 160 and 200 kg

Steady, compact and easy to handle spiral mixer with power reserves for most doughs.

Features and benefits:

Fixed bowl spiral mixers with two motors, two speeds with two way bowl rotation allowing to reverse the bowl in 1st speed. Automatic timer.

Compact and reliable construction.

Standard with stainless steel bowl, spiral tool and breaker bar.

Basic model, suitable for most doughs.



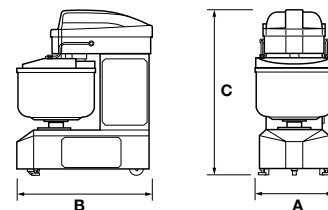
For 60 Hz frequency we recommend model M Premium



Reliable heavy-duty construction



Ergonomic construction



Technical

MODEL	DOUGH CAPACITY	FLOUR CAPACITY	BOWL VOLUME	POWER OF SPIRAL 1:ST/2:ND SPEED	POWER SUPPLY	WEIGHT
MX 60	60 kg	37 kg	112 l	1.5 kW/3.0 kW	3.55 kW	350 kg
MX 80	80 kg	50 kg	154 l	2.1 kW/3.7 kW	4.25 kW	380 kg
MX 120	120 kg	75 kg	185 l	2,1 kW/4.8 kW	5.35 kW	431 kg
MX 160	160 kg	100 kg	270 l	7.5 kW/12.5 kW	13.25 kW	570 kg
MX 200	200 kg	125 kg	310 l	7.5 kW/12.5 kW	13.25 kW	615 kg

Measurements

DIMENSIONS MM		
A	B	C
668	1170	1256
698	1185	1256
779	1295	1384
885	1404	1466
946	1465	1466

Options

- Gas struts for holding the bowl cover (standard on **MX 120**, **MX 160** and **MX 200**)
- Beater for pastry dough (not available for **MX 60** and **MX 80**)
- PTC Temperature probe
- Bowl with drain plug
- Stainless steel execution

M Premium - Spiral Mixer with Fixed Bowl

Capacity: 50, 60, 80, 120, 160 and 200 kg

Premium models for intensive use and stiffer doughs suitable for bakeries of all sizes. The M Premium models are designed for intensive use around the clock and stiffer doughs.

Features and benefits:

Fixed bowl spiral mixers with two motors, two speeds with two way bowl rotation allowing to reverse the bowl in 1st speed. Timer.

Compact and easy-to-use functions.

Premium drive system with a dual belt.

More power being delivered to the spiral tool and energy savings.

Standard with stainless steel bowl, stainless steel lid, spiral tool and breaker bar.

Durable and reliable materials for long term use.



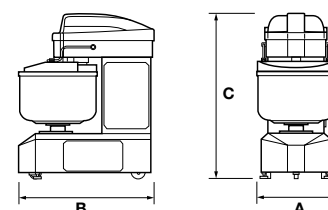
Reliable heavy-duty construction



Ergonomic construction



Touch screen (Optional)



Technical

MODEL	DOUGH CAPACITY	FLOUR CAPACITY	BOWL VOLUME	POWER OF SPIRAL 1:ST/2:ND SPEED	POWER SUPPLY	WEIGHT
M 50 P	50 kg	30 kg	80 l	2.1 kW/3.7 kW	4.25 kW	440 kg
M 60 P	60 kg	37 kg	100 l	2.1 kW/3.7 kW	4.25 kW	449 kg
M 80 P	80 kg	50 kg	123 l	2.1 kW/3.7 kW	4.25 kW	453 kg
M 120 P	120 kg	75 kg	185 l	3.0 kW/5.2 kW	5.75 kW	549 kg
M 160 P	160 kg	100 kg	270 l	7.5 kW/12.5 kW	13.25 kW	780 kg
M 200 P	200 kg	125 kg	310 l	7.5 kW/12.5 kW	13.25 kW	815 kg

Measurements

DIMENSIONS MM		
A	B	C
605	1067	1345
660	1140	1345
678	1146	1345
780	1300	1470
885	1401	1565
946	1490	1565

Options

- Stronger spiral motor
- Bowl scraper, fixed (not available on **M 50 P**, **M 60 P** and **M 80 P**)
- Infrared temp. measure system
- Beater for pastry dough(not available on **M 50 P**, **M 60 P** and **M 80 P**)
- PTC Temperature probe
- Bowl with drain plug
- Touch screen
- Stainless steel execution

MT Premium - Spiral Mixer with Fixed Bowl and self-tipping

Capacity: 80, 120, 160, 200 and 240 kg

Premium models specifically designed for intensive use and stiffer doughs. Fixed bowl spiral mixers with two motors and a hydraulic lift to tip the dough at 1.5 m height onto a table or at 2.0 m height into a divider hopper.

Features and benefits:

Two motors with two speeds and two way bowl rotation. Bowl with jog facility, belt transmission, automatic timers, stainless steel bowl, spiral tool and breaker bar.

Flexible and stabile design for heavy duty use.

Premium drive system with a dual belt.

More power being delivered to the spiral tool and energy savings.



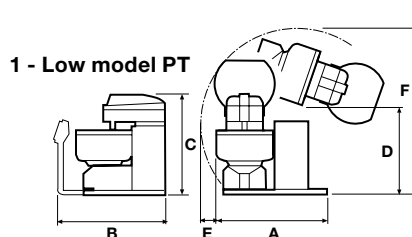
Available in left or right tipping execution



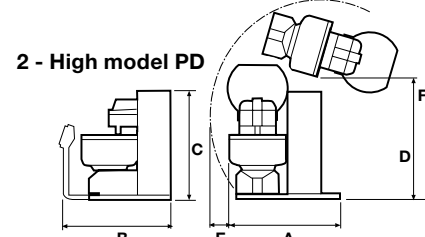
Reliable heavy-duty construction



Bowl safety lid



1 - Low model PT



2 - High model PD

Technical

MODEL	DOUGH CAPACITY	FLOUR CAPACITY	BOWL VOLUME	POWER OF SPIRAL 1:ST/2:ND SPEED	POWER OF BOWL	POWER SUPPLY	WEIGHT
1 MT 80 PT	80 kg	50 kg	154 l	3.0 kW/5.2 kW	0.55 kW	5.75 kW	963 kg
2 MT 80 PD	80 kg	50 kg	154 l	3.0 kW/5.2 kW	0.55 kW	5.75 kW	1347 kg
1 MT 120 PT	120 kg	75 kg	185 l	3.0 kW/5.2 kW	0.55 kW	5.75 kW	1004 kg
2 MT 120 PD	120 kg	75 kg	185 l	3.0 kW/5.2 kW	0.55 kW	5.75 kW	1388 kg
1 MT 160 PT	160 kg	100 kg	270 l	7.5 kW/12.5 kW	0.75 kW	13.25 kW	1395 kg
2 MT 160 PD	160 kg	100 kg	270 l	7.5 kW/12.5 kW	0.75 kW	13.25 kW	1820 kg
1 MT 200 PT	200 kg	125 kg	310 l	7.5 kW/12.5 kW	0.75 kW	13.25 kW	1485 kg
2 MT 200 PD	200 kg	125 kg	310 l	7.5 kW/12.5 kW	0.75 kW	13.25 kW	1900 kg
1 MT 240 PT	240 kg	125 kg	386 l	7.5 kW/12.5 kW	1.10 kW	13.6 kW	1535 kg
2 MT 240 PD	240 kg	125 kg	386 l	7.5 kW/12.5 kW	1.10 kW	13.6 kW	1950 kg

Measurements

DIMENSIONS MM					
A	B	C	D	E	F
1650	1650	1525	1540	280	2530
1650	1650	1750	2025	280	3015
1685	1650	1525	1510	280	2530
1685	1650	1750	2015	280	3035
1770	1795	1670	1480	215	2660
1770	1795	1750	2000	215	3180
1800	1795	1670	1450	215	2695
1800	1795	1750	1970	215	3215
1800	1795	1670	1450	215	2740
1800	1795	1750	1940	215	3260

Options

- Stronger spiral motor
- Bowl scraper
- Infrared temp. measure
- PTC temperature probe
- Beater for pastry dough
- Bowl with drain plug



MR Professional - Spiral Mixers with Removable Bowl

Capacity: 80, 120, 160, 200 and 240 kg

High performance spiral mixers with removable bowl.

Patented taper bowl locking and motion system.

Suitable for medium and larger bakeries.

Features and benefits:

Patented taper bowl locking and motion system.

Always and automatically centres the bowl in working position.

Hydraulically controlled cone under the bowl.

Eliminates any possibility of slippage or wear.

The taper shaft gives rotating motion to the bowl.

Increasing the dough quality and machine performance.

Noiseless and free of mechanical play.

No oscillating movements of the head while mixing a fully loaded bowl with particularly dry doughs.

Always a constant distance of the spiral from the bottom of the bowl.

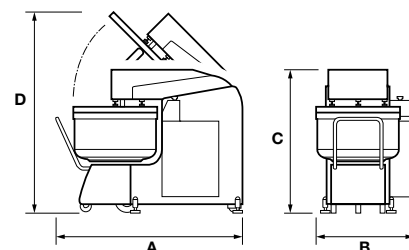


Patented locking and motion system

Bowl locking and motion system



Touch screen (Optional)



Technical

MODEL	DOUGH CAPACITY	FLOUR CAPACITY	BOWL VOLUME	POWER OF SPIRAL 1:ST/2:ND SPEED	POWER OF BOWL	POWER SUPPLY	WEIGHT
MR 80 P	80 kg	50 kg	154 l	3.0 kW/6.25 kW	1.1 kW	7.35 kW	1100 kg
MR 120 P	120 kg	75 kg	181 l	3.0 kW/6.25 kW	1.1 kW	7.35 kW	1150 kg
MR 160 P	160 kg	100 kg	270 l	7.5 kW/12.5 kW	1.1 kW	13.6 kW	1250 kg
MR 200 P	200 kg	125 kg	310 l	7.5 kW/12.5 kW	1.1 kW	13.6 kW	1390 kg
MR 240 P	240 kg	150 kg	380 l	9.0 kW/15.0 kW	1.1 kW	16.1 kW	1500 kg

Measurements

DIMENSIONS MM			
A	B	C	D
1775	904	1470	1920
1815	939	1470	1920
2001	1027	1500	2051
2031	1060	1500	2058
2056	1105	1500	2136

Options

- Stronger spiral motor
- Extra bowl MRC
- Bowl scraper, fixed
- Infrared temperature measure
- PTC temperature probe
- Beater for pastry dough
- Quick change syst. for tools
- Spiral for quick change system
- Beater for quick change system
- Bowl with drain plug
- Touch screen
- Vario drive system
- Removable bowl scraper
- Stainless steel finish

MR Professional - Spiral Mixers with Removable Bowl

Capacity: 300, 350, 400 and 500 kg

High performance spiral mixers with removable bowl.
Patented taper bowl locking and motion system.
Suitable for medium and larger bakeries.

Features and benefits:

Patented taper bowl locking and motion system.

Always and automatically centres the bowl in working position.

Hydraulically controlled cone under the bowl.

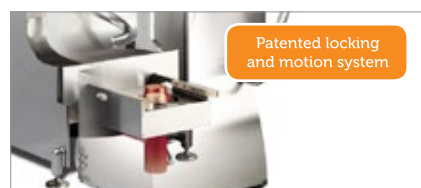
Eliminates any possibility of slippage or wear.

The taper shaft gives rotating motion to the bowl.

Increasing the dough quality and machine performance. Noiseless and free of mechanical play.

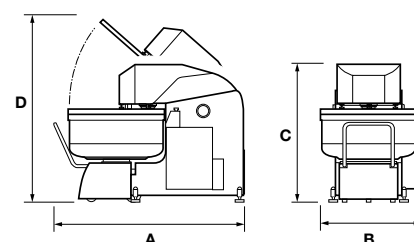
No oscillating movements of the head while mixing a fully loaded bowl with particularly dry doughs.

Always a constant distance of the spiral from the bottom of the bowl.



Patented locking and motion system

Bowl locking and motion system



Technical

MODEL	DOUGH CAPACITY	FLOUR CAPACITY	BOWL VOLUME	POWER OF SPIRAL 1:ST/2:ND SPEED	POWER OF BOWL	POWER SUPPLY	WEIGHT
MR 300 P	300 kg	185 kg	450 l	11.0 kW/18.0 kW	1.5 kW	19.5 kW	1800 kg
MR 350 P	350 kg	225 kg	500 l	15.0 kW/22.0 kW	2.2 kW	24.2 kW	2210 kg
MR 400 P	400 kg	250 kg	600 l	15.0 kW/22.0 kW	2.2 kW	24.2 kW	2300 kg
MR 500 P	500 kg	300 kg	700 l	22.0 kW/30.0 kW	2.2 kW	32.2 kW	2400 kg

Measurements

DIMENSIONS MM			
A	B	C	D
2111	1130	1509	2287
2411	1256	1774	2287
2461	1306	1774	2354
2561	1356	1774	2421

Options

- Extra Bowl MRC
- Bowl scraper, fixed
- Infrared temperature measure
- PTC temperature probe
- Beater for pastry dough
- Bowl with drain plug
- Touch screen
- Removable bowl scraper
- Stainless steel finish



Touch screen (Optional)

MW - Removable Bowl and Double Tool

Capacity: 160, 240 and 400 kg

The MW-line is a range of mixers with removable bowl and double mixing tool and the patented taper bowl locking and motion system. Oil free tool transmission.

Features and benefits:

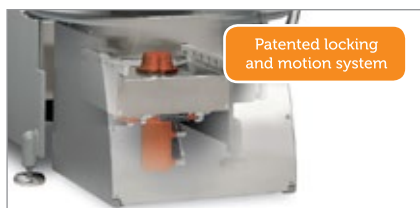
Rapid homogeneous blending of all ingredients is followed by intensive kneading (dough-friendly).

Compared to other mixing systems, these machines offer essential advantages with regard to dough quality.

Higher hourly output rates and short kneading cycle.
Suitable for all types of doughs (bread / biscuits / patisserie):
Wheat flour, rye flour, wholemeal, delicate dough or doughs with fruit, cracker or yeast doughs with high levels of fat and sugar.

Possible to mix fat creams and other fillings.

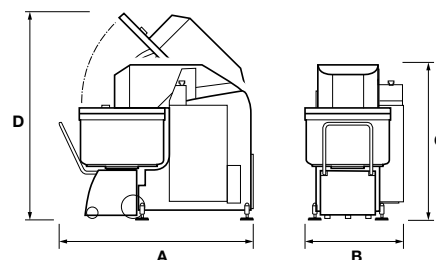
Specially suitable for chocolate, nougat and truffle fillings.



Patented bowl and locking system



Double tool system



Technical

MODEL	DOUGH CAPACITY	FLOUR CAPACITY	BOWL VOLUME	POWER OF SPIRAL 1:ST/2:ND SPEED	POWER OF BOWL	POWER SUPPLY	WEIGHT
MW 160	160 kg	100 kg	270 l	9.0 kW/18.0 kW	2.2 kW	20.2 kW	1900 kg
MW 240	240 kg	150 kg	380 l	13.0 kW/22.0 kW	2.2 kW	24.2 kW	2150 kg
MW 400	400 kg	250 kg	600 l	26.0 kW/37.0 kW	2.2 kW	39.2 kW	3050 kg

Measurements

A	DIMENSIONS MM			D
	B	C		
2001	1027	1500		2051
2083	1102	1652		2244
2461	1306	1800		2360

Options

- Speed control system for tools and bowl (VDS-Vario Drive System)
- Touch screen



Touch screen
(Optional)

MD - Spiral Mixers with Bottom Discharge System

Capacity: 160, 240, 350, 400 and 500 kg

Mixer with a bottom discharge system suitable for larger bakeries and industrial use. The dough is unloaded onto a conveyor belt or into a movable bowl. Mixing system with MD-Line spiral.

Features and benefits:

A compact system that can feature two or more series of mixers.

Feeds the dough directly into the production lines, while an optional extension offers a system for letting the dough rest.

Particular attention made to the cleaning of the bowl closing cap.

Designed with special attention paid to hygiene and functionality.

The bowl transmission guarantees constant rpm.

Improves the quality of the dough.

The transmission is designed for long life.

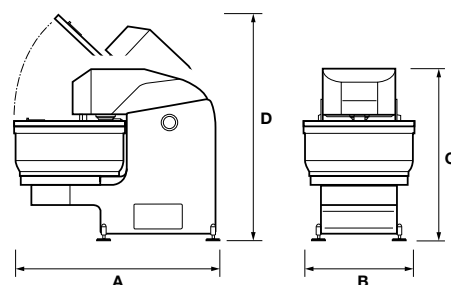
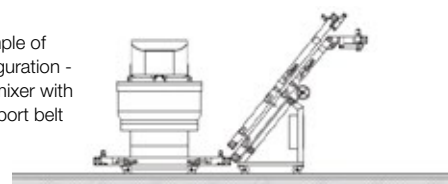
Lasts longer and requires less maintenance compared to the classic clutch wheel transmissions used in this sector.



Bottom Discharge System



Example of configuration - MD-mixer with transport belt



Technical

MODEL	DOUGH CAPACITY	FLOUR CAPACITY	BOWL VOLUME	POWER OF SPIRAL 1:ST/2:ND SPEED	POWER OF BOWL	POWER SUPPLY	WEIGHT
MD 160	160 kg	100 kg	270 l	9.0 kW/15.0 kW	1.1 kW	16.1 kW	1250 kg
MD 240	240 kg	150 kg	380 l	9.0 kW/15.0 kW	1.1 kW	16.1 kW	1700 kg
MD 350	350 kg	225 kg	500 l	11.0 kW/18.0 kW	2.2 kW	20.2 kW	2410 kg
MD 400	400 kg	250 kg	600 l	13.0 kW/23.0 kW	2.2 kW	25.2 kW	2500 kg
MD 500	500 kg	300 kg	700 l	18.5 kW/26.0 kW	2.2 kW	28.2 kW	2696 kg

Measurements

DIMENSIONS MM			
A	B	C	D
1810	925	1770	2260
1895	1070	1770	2315
2240	1100	1920	2510
2300	1200	1920	2545
2340	1300	1920	2580

Options

- Speed control system for tools and bowl (VDS-Vario Drive System)

MD-W - Mixers with Bottom Discharge System and Double Mixing Tool

Capacity: 160, 240 and 400 kg

Mixer with a bottom discharge system for larger bakeries and industrial use. The dough is unloaded onto a conveyor belt or into a movable bowl. Mixing system with dual tool (MDW-Line).

Features and benefits:

A compact system that can feature two or more series of mixers.

Feeds the dough directly into the production lines, while an optional extension offers a system for letting the dough rest.

The bowl transmission guarantees constant rpm.

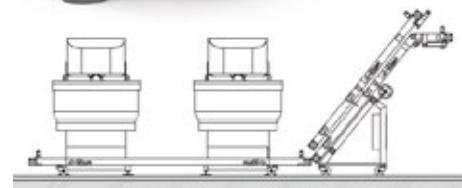
Improves the quality of the dough.

The transmission is designed for long life.

Lasts longer and requires less maintenance compared to the classic clutch wheel transmissions used in this sector.

Double mixing tool gives a rapid homogeneous blending of all ingredients is followed by intensive kneading (dough-friendly).

Compared to other mixing systems, these machines offer essential advantages with regard to dough quality.



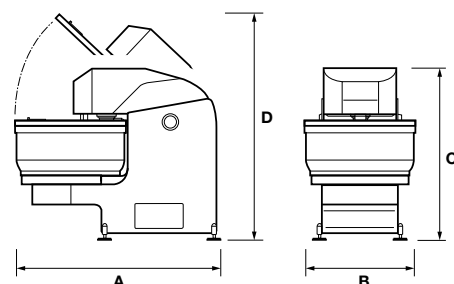
Example of configuration - two MD-mixers with transport belt.



Bottom Discharge System



Double Mixing Tool



Technical

MODEL	DOUGH CAPACITY	FLOUR CAPACITY	BOWL VOLUME	POWER OF SPIRAL 1:ST/2:ND SPEED	POWER OF BOWL	POWER SUPPLY	WEIGHT
MD-W 160	160 kg	100 kg	270 l	9.0 kW/15.0 kW	2.2 kW	17.2 kW	1250 kg
MD-W 240	240 kg	150 kg	380 l	9.0 kW/15.0 kW	2.2 kW	17.2 kW	1700 kg
MD-W 400	400 kg	250 kg	600 l	13.0 kW/23.0 kW	2.2 kW	25.2 kW	2500 kg

Measurements

DIMENSIONS MM			
A	B	C	D
1810	925	1770	2260
1895	1070	1770	2315
2300	1200	1920	2545

Options

- Speed control system for tools and bowl (VDS-Vario Drive System)

BL – Bowl Lift

Capacity: up to 600 kg

Bowl lift for lifting and tipping of removable bowl.
Lifting capacity is up to 600 kg (removable bowl including dough).

Features and benefits:

Safety guard with safety switch
Lifting capacity up to 600 kg (bowl including dough)
Lifting speed 5 meters/min
Two gear motors lifts the bowl by two separate chains
Controlled with push buttons for up and down movement
Tipping left or right as standard. (Forward on request)
Design to work with bowls from other manufacturers (on request, technical drawing of bowl is required)
Technical drawing of BL to be approved



Pictured BL is tipping right

Technical

Min ceiling height, required:

Low versions

– BL for MR 80 and MR120 tipping into SD180 and SD300 with 225 lit hopper	2942 mm
– BL for MR 160, MR200 and MR240 tipping into SD180 and SD300 with 225 lit hopper	3110 mm
– BL for MR 80 and MR120 tipping into SD600 with 225 lit hopper	3040 mm
– BL for MR 160, MR200 and MR240 tipping into SD600 with 225 lit hopper	Not recommendable

High versions

– BL for MR 80 and MR120 tipping into Bulk hopper over SD180 and SD300 with 100 lit hopper	3895 mm
– BL for MR 160, MR200 and MR240 tipping into Bulk hopper over SD180 and SD300 with 100 lit hopper	3997 mm
– BL for MR 80 and MR120 tipping into Bulk hopper over SD600 with 100 lit hopper	4092 mm
– BL for MR 160, MR200 and MR240 tipping into Bulk hopper over SD600 with 100 lit hopper	4230 mm

Remark: The total height of bowl lift is normally 27 mm lower than required ceiling height

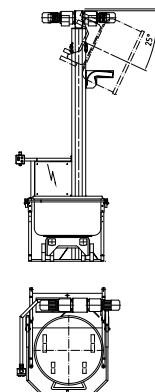
Lifting capacity	Up to 600 kg (removable bowl incl. dough)
Lifting speed	5 m/min
Power supply	1.1 kW

Technical drawing to be approved, please use suitable variant of set-up according to drawing 501155-...

Options

- Extended electrical cabinet which includes control of BH when delivered together
- Electrical cabinet prepared for wall mounting (2 m extra cable)
- Straight forward tipping
- Designed for bowls from other manufacturers

Schematic drawing



Pictured products may be equipped with options

BH – Bulk Hopper

Volume: 575 litres as standard

Bulk hopper for standard dough divider
SD-180/300/600.

Features and benefits:

Stainless steel - painted frame included

Pneumatic controlled dough knife, width 400 mm as standard (other width on request)

Automatic dosing/portioning device (compressed air required, min 6 bar) photocell controlled which creates an even dough level in divider hopper and better weight accuracy

Volume, standard, 575 litres - 350 kg dough

Sliding plate on top of Bulk Hopper is included when shown on drawing

Support bar between BL and BH is included when BL and BH is delivered together

Design to work with dividers from other manufacturers (on request)



Technical

Power supply 1 x 230 V
Compressed air 6 bar

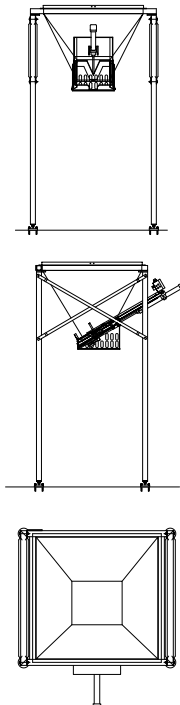
Technical drawing to be approved, please use suitable variant of set-up according to drawing 501155-...

Options

- Stainless steel frame
- Separate electrical cabinet – when sold as a stand alone unit
- Crossbar knife on top of Bulk Hopper, non-stick coated
- Dough Conveyor – horizontally mounted under bulk hopper, drum motor and scraper on belt.
- Non-stick coated standard hopper
- Hopper lubrication – automatic lubrication inside bulk hopper, by means of a spread tube system on top of hopper. Separate unit with control box, pump unit and built-in oil container
- Safety Guard – adapted to the equipment to follow (others than Glimek divider)
- Customised Bulk Hopper – with special design or volume adapted to the equipment to follow

Technical drawing to be approved

Schematic drawing



Dough Divider

SD-180 – Suction Dough Divider

Capacity: 750–1800 pieces/h

An automatic suction-fed dough divider for all types of dough. High weight accuracy and flexible weight range makes it suitable for all types of bakeries.

Features and benefits:

Weight range, 3 versions, 35 – 2300 gram

Variable speed with frequency converter

Capacity 750 – 1800 pieces/h as standard (lower capacity on request)

Dough knife in stainless steel

Unique emptying function (hopper reaches down to the dough knife)

Gentle dough handling

Easy handling and cleaning-all covers in stainless steel and removable

100 lit stainless steel hopper as standard (~ 70 kg dough)

225 lit stainless steel hopper (~ 150 kg dough hopper) (option)

Non stick coated hopper (option)

Oil reservoir 17 lit, easy to fill

Extremely silent 72 dB(A)



Touch Screen Control (option)

Technical

Capacity range	750-1800 dough pieces/h
Weight range, subject to capacity and dough characteristics:	
SD-180XS	50-1000 g
SD-180	120-1600 g
SD-180XL	180-2300 g
With mini piston for SD180 and SD180XL	35-250 g
Power supply	1.1 kW



Standard measuring piston 120-1600 g

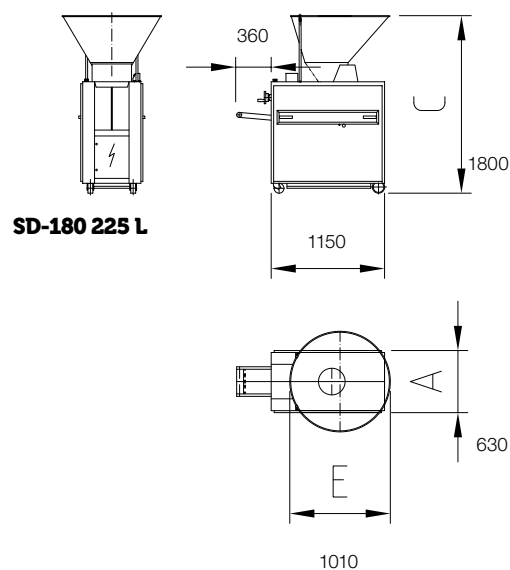
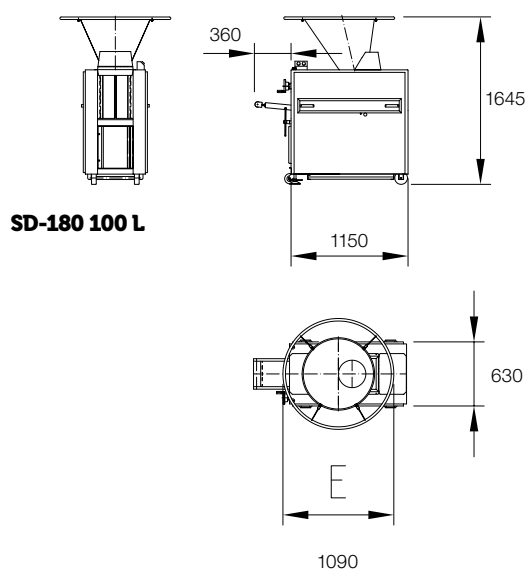


Standard measuring piston replaced by Mini Piston 35-250 g

Options

- Stainless Steel Frame
- Lower capacities:
Variable speed 500-1000 dough-pieces per hour
Variable speed 500-1200 dough-pieces per hour
- Extra large hopper – 225 litre stainless steel hopper
- Non-stick coated hopper:
100 litres
225 litres
- Hopper lubrication – automatic lubrication inside 225 litre hopper, by means of a spread tube system on top of hopper. Separate unit with control box, pump unit and built-in oil container
- Special length on outfeed conveyor
- Special belt on outfeed conveyor
- Oiling of outfeed conveyor belt
- Oiling of Measuring Piston
- Oiling of Measuring Piston and belt
- Flour duster – mechanical SD-180
- Flour duster – electrical SD-180
- Socket only
- Mini piston and adapter for dough weight 35-250 grams:
For SD180XS
For SD180
For SD180XL
- Dough limit handle
- Safety Light grid
- Touch Screen Control Panel incl. piece counter
- Touch screen control panel incl. piece counter and adjustable weight range in %
- Height extension

Measurements



SD-300 – Suction Dough Divider

Capacity: 750-3000 pieces/h

An automatic suction-fed dough divider which can be used either as 1-pocket or as a 2-pocket.
Strong construction adapted to heavy-duty production.

Features and benefits:

Weight range, two versions: 40 - 1000 g or 150 - 2300 gram

Variable speed with frequency converter

Capacity 1500-3000 as two pocket and 750 - 1500 as one pocket (the two measuring pistons are easily connected to one piston)

Dough knife in stainless steel

Unique emptying function (hopper reaches down to the dough knife)

Gentle dough handling

Dough chambers in high quality Ni-resist steel ensures high weight accuracy and long durability

PLC touch screen

Heavy duty construction

100 lit stainless steel hopper as standard (~ 70 kg dough)

225 lit stainless steel hopper (~ 150 kg dough) (option)

Non stick coated hopper (option)

Easy- handling and cleaning-all covers in stainless steel and removable

Oil reservoir 11 lit, easy to fill

Stainless steel execution

Available with left or right outfeed (standing in front of operation panel)



Technical

Capacity range

2-pocket 1500-3000 dough pcs/h
1-pocket 750-1500 dough pcs/h

Weight range, subject to capacity and dough characteristics:

2-pocket SD-300 40 - 400 g
1-pocket SD-300 100 - 1000 g
2-pocket SD-300 XL 150 - 1150 g
1-pocket SD-300 XL 250 - 2300 g

PLC control with touch screen for:

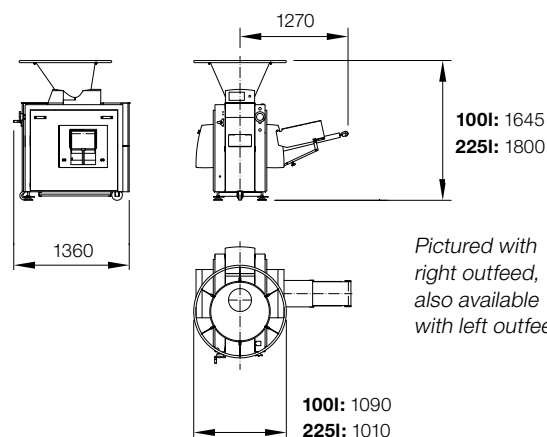
- Speed control (frequency converter)
- Weight reference scale
- Counting/count down
- Separate control for second outfeed belt

Power supply 1.5 kW

Options

- Extra large hopper – 225 litre stainless steel hopper
- Non-stick coated hopper:
100 litres
225 litres
- Hopper lubrication – automatic lubrication inside hopper, by means of a spread tube system on top of hopper. Separate unit with control box, pump unit and built-in oil container
- Flour duster – mechanical SD-300 (Not in combination with 'Oiling of first conveyor belt')
- Non-stick coated dough scraper – for very soft or sticky dough's
- Oiling of first conveyor belt (Not in combination with 'Flour duster')
- Oiling of Measuring Piston
- Oiling of Measuring Piston and first conveyor belt (Not in combination with 'Flour duster')
- Height extension
- Special belt on one or both conveyors
- Special length on outfeed conveyor

Measurements



SD-600 – Suction Dough Divider

Capacity: Up to 6000 pieces/h

A stainless multi pocket dough divider in 3-pocket or 2/4-pocket execution. Stepless adjustable dough pressure, adjustable while running. Robust chassis for high industrial production.

Features and benefits:

Weight range, two versions: 150-1000 g as 3-pocket and 250-1700/100-700 g as 2/4-pocket

Variable speed with frequency converter

Capacity 1500-4500 pcs/h as 3-pocket, 2000-6000 pcs/h as 4-pocket and 1000-3000 pcs/h as 2-pocket (the measuring pistons are easily connected two and two)

High quality components and choice of material

Very user friendly 8" touch screen for settings and storing recipes

Stepless adjustable pneumatic system (compressed air required, min 6 bar) for very gentle handling of different types of dough. Can be adjusted during the operation

Reliable dividing system for very high weight accuracy

Separate drive on outfeed belts

Smart monitored lubrication systems to get long life of the machine

Quick release on outfeed conveyor

High attention on both safety and hygienic aspects in the development

PLC touch screen for menu-based navigation controls

Compressed air is required

100 lit stainless steel hopper as standard (~70 kg dough)

225 lit stainless steel hopper (~150 kg dough) (option)

Options

- Extra large hopper – 225 litre stainless steel hopper
- Hopper lubrication – automatic lubrication inside hopper, by means of a spread tube system on top of hopper. Separate unit with control box, pump unit and built-in oil container
- Non-stick coated hopper:
100 litres
225 litres
- Flour duster – mechanical
- Oiling of first conveyor belt
- Special belt on one or both conveyors
- Special length on outfeed conveyor
- Check weigher



Technical

Capacity range

3-pocket 1500-4500 dough pcs/h
2/4-pocket 1000-3000/2000-6000 dough pcs/h

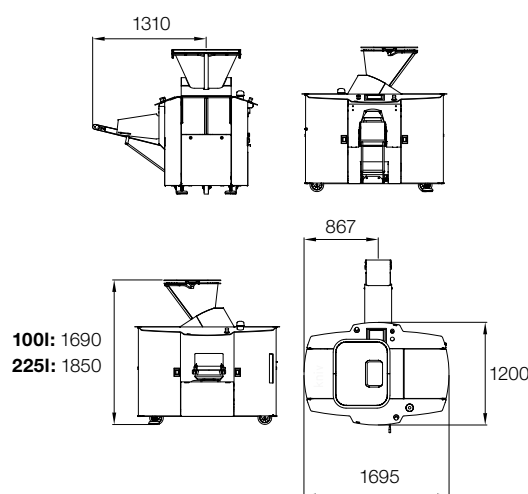
Weight range, subject to capacity and dough characteristics:

3-pocket 150 - 1000 g
2/4-pocket 250-1700/100 - 700 g

Power supply 3.5 kW

Compressed air 6 bar

Measurements



Conical Rounder

CR-360 – Conical Rounder

Capacity: up to 4000 pieces/h

A very flexible cone rounder for all kind of bakeries, suitable for all types of dough

Features and benefits:

Centrally adjustable rounding tracks

Capacity up to 4000 pcs/h subject to dough piece weight and characteristics

Weight range 30-2500 gram subject to capacity and dough characteristics

Non-stick coating on cone and tracks for ultimate rounding

Rounding length up to 4 meters

Operation panel easy accessible from both sides

Easy to clean



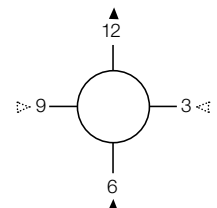
Special designed infeed track, manually adjustable



Outfeed chute with small dimples for better outfeed properties



Operation panel easy accessible from both sides of machine, wheel for adjustment of tracks can be placed either on left or right side



Infeed alternatives:
Discharge always at 12h
Standard infeed at 6h
Optional infeed at 3h/9h

Technical

Power supply 1.5 kW
(2.8 kW with hot and cold air blowing unit)



CR-360 from outfeed side

Options

- Flour Duster in stainless steel, adjustable with easy on-off function
- Hot and Cold air blowing unit (Affects power supply, plus 1,3 kW, totally 2,8 kW)
- Variable cone speed with frequency converter
- Infeed at 3h or 9h
- Stainless steel frame
- Oiling device, pneumatic, with 5 nozzles. Compressed air required 6 bar
- Outfeed conveyor instead of standard outfeed chute

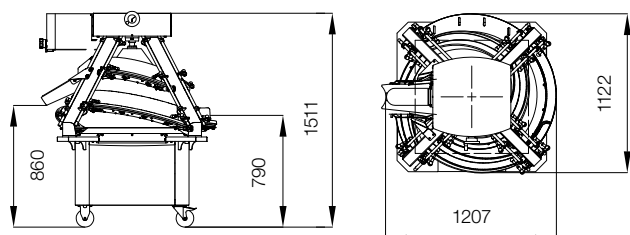
Also available in execution:

WITHOUT Glim Metallic Non-stick coating on cone, DEDUCTION

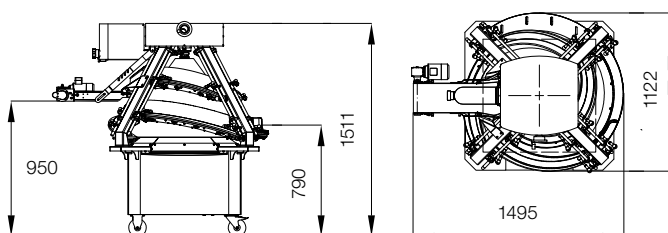
WITHOUT centrally adjustable tracks. Instead it has fixed non-stick coated tracks, changeable in 5 different weight ranges: 40-500 g, 380-1000 g, 800-1500 g, 1150-1750 g, 1500-2000 g, DEDUCTION

Measurements

With outfeed chute



With outfeed conveyor



CE-100 – Cup Elevator

Capacity: up to 2000 pieces/h

A step-by-step elevator for transporting dough pieces from Rounder into the moulder type MO300

Features and benefits:

Elevator mounted on MO300

The conveyor belt, 200 mm wide, has riveted cups on every 300 mm

The timing of each dough piece is controlled by a photocell

The infeed hopper guides the dough piece into an empty cup

Technical

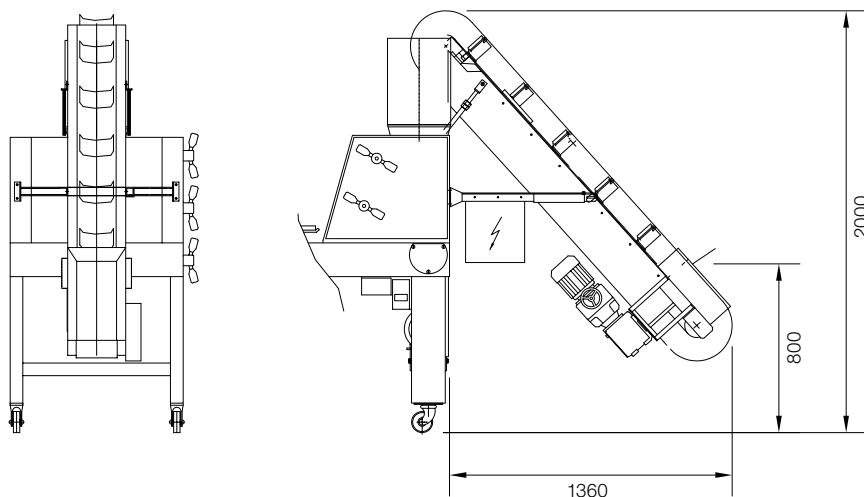
Capacity range up to 2000 dough-pcs/h

Weight range, subject to capacity
and dough characteristics 100-1500 g

Power supply 0.25 kW



Measurements



CE-300 – Cup Elevator

Capacity: up to 2000 pieces/h

A step-by-step elevator for transporting dough pieces from Rounder up to the Intermediate Conveyor Prover.

Features and benefits:

The conveyor belt, 200 mm wide, has riveted cups on every 300 mm

The timing of each dough piece is controlled by a photocell

The infeed hopper guides the dough piece into an empty cup

Technical

Capacity range up to 2000 dough-pcs/h

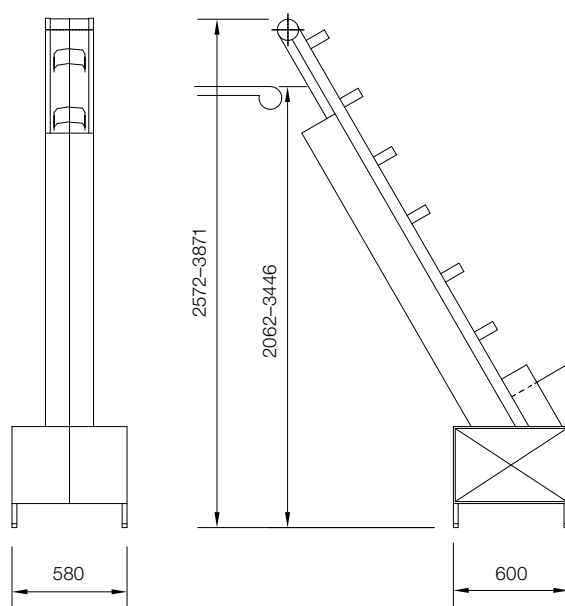
Weight range, subject to capacity
and dough characteristics 100-1500 g

Distribution height max 3500 mm

Power supply 0.55 kW



Measurements



CE-500 – Cup Elevator

Capacity: up to 3600 pieces/h

A step-by-step vertical chain elevator for transporting the dough piece from the rounder up to the intermediate conveyor prover. A heavy duty elevator for use in industrial bakeries.

Features and benefits:

The timing of each dough piece is controlled by a photocell

The infeed hopper guides the dough piece into an empty cup

Additional distributing height (option)

Technical

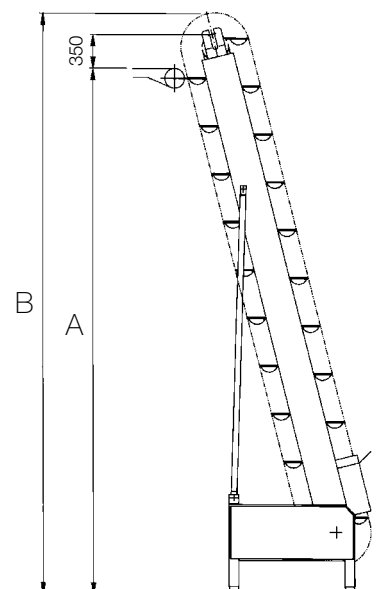
Capacity range up to 3600 dough-pcs/h

Weight range, subject to capacity
and dough characteristics 100-1500 g

Power supply 0.75 kW

Measurements

A-distributing height (mm)	B-total height (mm)	Number of cups
1959 - 2070	2519 - 2630	18
2070 - 2192	2630 - 2752	19
2192 - 2315	2752 - 2875	20
2315 - 2438	2875 - 2998	21
2438 - 2560	2998 - 3120	22
2560 - 2684	3120 - 3244	23
2684 - 2806	3244 - 3366	24
2806 - 2928	3366 - 3488	25
2928 - 3052	3488 - 3612	26
3052 - 3174	3612 - 3734	27
3174 - 3297	3734 - 3857	28
3297 - 3420	3857 - 3980	29
3420 - 3543	3980 - 4103	30
3543 - 3665	4103 - 4225	31
3665 - 3776	4225 - 4336	32
3776 - 3897	4336 - 4457	33



ICP – Intermediate Conveyor Prover

Capacity: up to 3600 pieces/h

A conveyor prover for all types of bakeries and can be made in 1, 2, 3 or 4 decks and length customized. Space saving system, can be mounted from ceiling.

Features and benefits:

Removable windows on both sides

Belt width 350 mm

Made of strong special aluminum profiles

Drum motors with frequency controlled drive as standard.

Outlet sliding plate - fixed (option)

Outlet sliding plate - turnable 1500 mm or 2500 mm (option)

Separate stands (option)

Ceiling suspensions (option)

Technical drawing needed

Standard length up to 12m on each deck



Formula for calculating conveyor prover length:

$$\frac{\text{Capacity rate / hour}}{60} \times \text{desired proving time in minutes} \times A = \text{total length in meters}$$

A=0.25 (meters) for dough pieces over 1 kg

A=0.20 (meters) for dough pieces up to 1 kg

Technical

Capacity range up to 3600 dough-pcs/h

Weight range, subject to capacity
and dough characteristics 100-1500 g

Power supply 0.22 kW/deck as standard

Options

- Set of ceiling suspensions – one for drive end and one for each 2,5 meter
- Outlet sliding plate:
Fixed
Turnable L=1500
Turnable L=2500
- Separate stands
- Straight in-line feeding
- Wall supports

Intermediate Pocket Prover

IPP – Intermediate Pocket Prover

Capacity: 1200, 1800 or 3000 pieces/h

One of the most flexible pocket provers on the market. Modulated for easy adaption in height and width, available in standard models from 132 up to 940 effective pockets, larger Provers on request. Solid construction in stainless steel materials.

Features and benefits:

Weight range 100-1500 grams

Capacity in 3 versions, up to 1200, 1800 or 3000 dough pcs/h

Non-stick coated transfer box

Motor drive directly on shaft (no chains or timing belts)

Operation panel easy accessible under projecting overhang (as standard)

Electrical cabinet in working height position with power supply and sockets for divider, rounder and moulder

Easy to clean

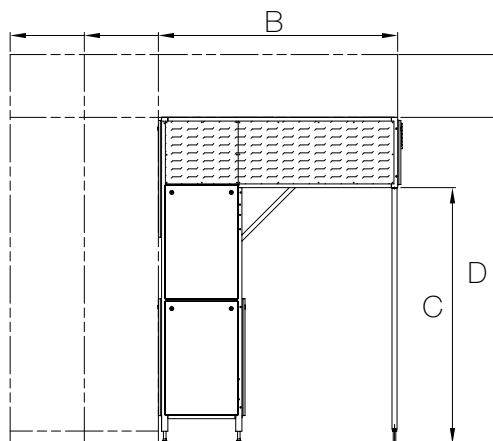
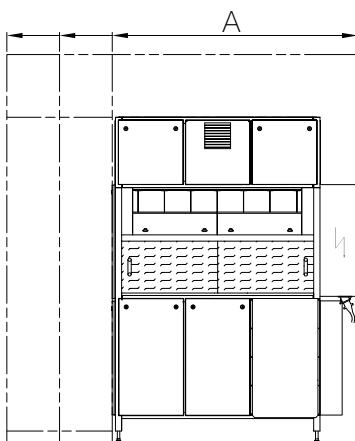


Formula for calculating number of needed effective pockets:

$$\frac{\text{Capacity rate / hour}}{60} \times \text{desired proving time in minutes} = \text{total Effective Pockets}$$

Measurements

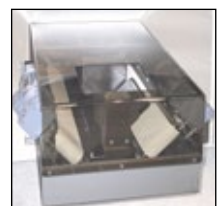
	A (mm)	B	C	D
6 pockets	1955	1930	2040	2600
8 pockets	2375	1930	2040	2600
10 pockets	2795	1930	2040	2600
Extra module		+ 590		
Height extension module			+ 500	+ 500



1 200
Infeed chute



1 800
Single V-belt infeed



3 000
Dual infeed

Technical

Max capacity, pcs/h:	1 200 ⁽¹⁾		1 800 ⁽²⁾		3 000 ⁽³⁾	
NUMBER OF POCKETS IN EACH SWING/NUMBER OF EFFECTIVE SWINGS *	EFFECTIVE POCKETS	PROVING TIME AT 1200 PCS/H	EFFECTIVE POCKETS	PROVING TIME AT 1800 PCS/H	EFFECTIVE POCKETS	PROVING TIME AT 3000 PCS/H
Low Provers H=2600 mm**						
6/22	132	6,6	132	4,3	Not available	–
8/22	176	8,8	176	5,7	176	3,4
10/22	220	11,0	220	7,1	220	4,3
6/40	Not available	–	240	7,8	Not available	–
8/40	Not available	–	320	10,3	320	6,2
10/40	Not available	–	400	12,9	400	7,8
6/60	Not available	–	360	11,6	Not available	–
8/60	Not available	–	480	15,5	480	9,3
10/60	Not available	–	600	19,4	600	11,6
6/78	Not available	–	468	15,1	Not available	–
8/78	Not available	–	624	20,2	624	12,1
10/78	Not available	–	780	25,2	780	15,1
High Provers H=3100 mm						
6/26	156	7,8	156	5,0	Not available	–
8/26	208	10,4	208	6,7	208	4,0
10/26	260	13,0	260	8,4	260	5,0
6/48	Not available	–	288	9,3	Not available	–
8/48	Not available	–	384	12,4	384	7,4
10/48	Not available	–	480	15,5	480	9,3
6/72	Not available	–	432	14,0	Not available	–
8/72	Not available	–	576	18,6	576	11,2
10/72	Not available	–	720	23,3	720	14,0
6/94	Not available	–	564	18,2	Not available	–
8/94	Not available	–	752	24,3	752	14,6
10/94	Not available	–	940	30,4	940	18,2
Power supply	5.95 kW (includes power supply to standard SD180, CR360 and MO300)		6.38 kW (includes power supply to standard SD180, CR360 and MO300)		With SD300 : 6.63 kW (includes power supply to standard SD300, CR360 and MO881) With SD600 : 8.63 kW (includes power supply to standard SD600, CR360 and MO881)	
Compressed air	–		–		6 bar	

* Total number of swings is always 4 more than effective number of swings ** Not recommended in combination with MO881 Moulder

(1) IPP with infeed chute. Photocell controlled. Prover runs intermittently. Emptying mode. Electric control panel under projecting overhang, electric sockets for divider, rounder and moulder.

(2) IPP with single infeed V-belt conveyor L=750 mm. Photocell controlled, non-stick coated, infeed conveyor combined with continuous pocket prover drive. Variable speed on the prover. Electric control panel under projecting overhang, electric sockets for divider, rounder and moulder.

(3) IPP with dual infeed conveyor L=750 mm, centrally placed, photocell controlled, non-stick coated infeed V-belt conveyors. Flap system guides the dough pieces after rounder. Compressed air is required, 6 bar. Variable speed on the prover. Electric control panel under projecting overhang, electric sockets for divider, rounder and moulder, outfeed cross conveyor.

Options

- Collection drawers
- UV-lighting
- Synchronized speed with divider (not available on **1 200**)
- Outfeed cross conveyor (included on **3 000**)
- Outfeed cross conveyor, reversible
- Guiding plates (not available on **1 200**)
- Humidification system
- Outlet sliding plate (not available on **3 000**)
- Piece counter, electronic
- Infeed from back side

MO-300 – Moulder

Capacity: up to 3000 pieces/h

The true Scandinavian origin of moulder for loaves, baguettes, buns or even round bread/pizzas. Foldable pressure board for easy cleaning.

Features and benefits:

Centrally adjustable infeed enables a correct positioning of the dough piece

Two pair of 400 mm wide adjustable pressure rollers with spring loaded scrapers for easy cleaning

Pressure board 650 x 1100 mm with two wedges is foldable and can be locked in an upright position for easy cleaning

Collection tray with two positions enables straight line outfeed

Parallel adjustable side guides in stainless steel for more efficient positioning (option)

Motorized pressure board (option)

Lower side guides 10 mm (option)

Handles on left or right side must be indicated upon order (see drawing below)

Technical

Capacity range up to 3000 dough-pcs/h

Weight range, subject to capacity
and dough characteristics 30-1800 g

Working width up to 650 mm

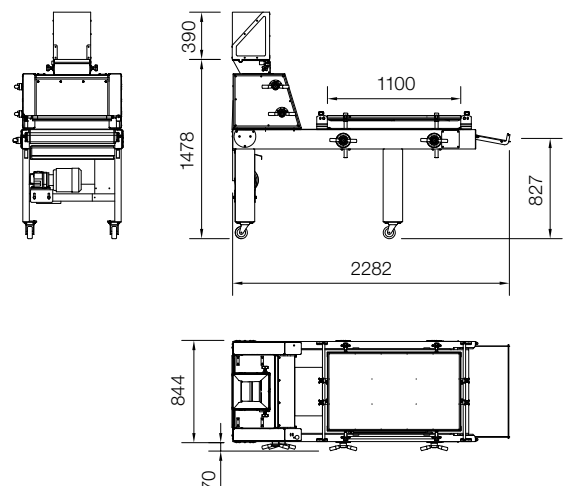
Power supply 1.1 kW



Options

- Higher legs (standard is 590 plus wheels 140 mm)
- Leaning hopper – special leaning hopper for better access for infeed from side (left or right)
- Lower side guides–10 mm-non-stick coated
- Motorized pressure board – capacity 1 800 pcs/h. Counter rotating with fixed speed. Incl. start-stop unit (affects power supply, plus 0.55 kW, totally 1.65 kW)
- Parallel adjustable side guides:
20 mm in food approved plastic
10 mm non-stick coated
- Three fixed knives mounted thru the pressure board for 4-pieces (distance to be stated)
- Three adjustable knives under pressure board
- Stainless Steel Frame
- Special conveyor belt

Measurements



Safety cover tiltable for easy cleaning



Parallel adjustable side guides (option)



Centrally adjustable infeed flaps in hopper with size indicator



Collection tray with two positions

MO-881 – Moulder

Capacity: up to 3600 pieces/h

Heavy duty moulder for use in industrial bakeries.
Triple moulding head, curling net and double pressure boards.

Features and benefits:

Capacity up to 3600 pcs/h

Driven by tension timing belt, noiseless and sustainable

Three adjustable pressure rollers with spring loaded scrapers for easy cleaning

Two separate pressure boards:

- First pressure board is delivered in two widths, 220 and 280 mm
- Foldable, second pressure board 650 x 1100 mm for easy cleaning

Handles on left or right side must be indicated upon order (see drawing below)

Collection tray with two positions enables oufeed with or without stop

Technical

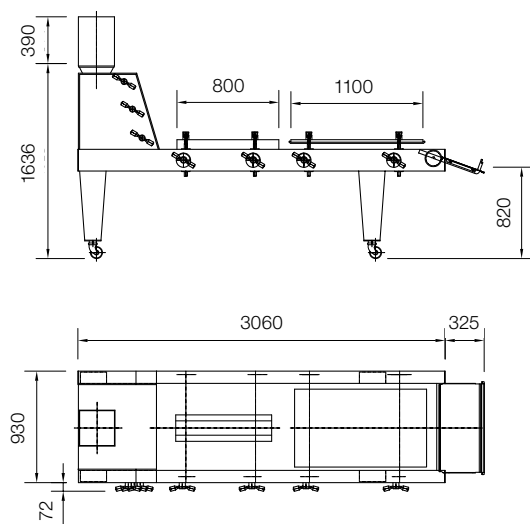
Capacity range up to 3600 dough-pcs/h

Weight range, subject to capacity
and dough characteristics 30-1800 g

Working width up to 650 mm

Power supply 1.1 kW

Measurements



Pictured with handles on right side



Options

- Decoration unit between pressure boards. Photocell controlled, incl. vibrator and turnable suspension
- Depositing system – photocell controlled pneumatic flap system
- Depositing system, double charging – photocell controlled pneumatic flap system. Special version for double and single row charging, width 400 mm
- Flour duster between pressure boards
- Flour duster on top of motorized pressure board
- Three knives mounted thru the pressure board for 4-pieces*
- Three knives in pressure board for 4-pieces* including forming and feeding station into tin sets (straps)
- * distance to be stated
- Three adjustable knives under pressure board
- Stainless Steel Frame
- Higher legs (standard is 590 plus wheels 155 mm)
- Infeed timing conveyor, coming from behind, including special safety cover – adjusts the distance between dough pieces coming to close
- Lower side guides – 10 mm – non-stick coated
- Motorized secondary pressure board, counter rotating with variable speed. Incl. start-stop unit : (Affects power supply, plus 0.55 kW, totally 1.65 kW)
- Parallel adjustable side guides:
20 mm in food approved plastic
10 mm non-stick coated
- Adjustable stop plate – replacing standard tray when feeding into tin sets (straps) on underlying tin conveyor
- Underlying conveyor for tin sets (straps) in stainless steel L=4 500 mm
- Additional cost per meter (up to max L=7 500 mm)
- This tin set (strap) conveyor is intended for manual loading and unloading of this sets (straps) and includes centrally adjustable side guides (width of straps within 250-500 mm, one pneumatic tin stop 14x100 mm working from underneath and one sensor for infeed.
- Special conveyor belt

MO-211 – Moulding Extension

Extra moulding unit for reverse moulding to achieve an even better moulding result.

Features and benefits:

Motorized pressure board on top – adjustable in height

Fixed lower part to achieve counter rotating direction of the dough piece

For common delivery with MO-881: In painted or stainless steel, assembled on MO-881, with common electrical control

For delivery to other moulders: In painted or stainless steel with separate electrical control, assembled on height adjustable lower frame in stainless steel movable on wheels, whereof two are lockable

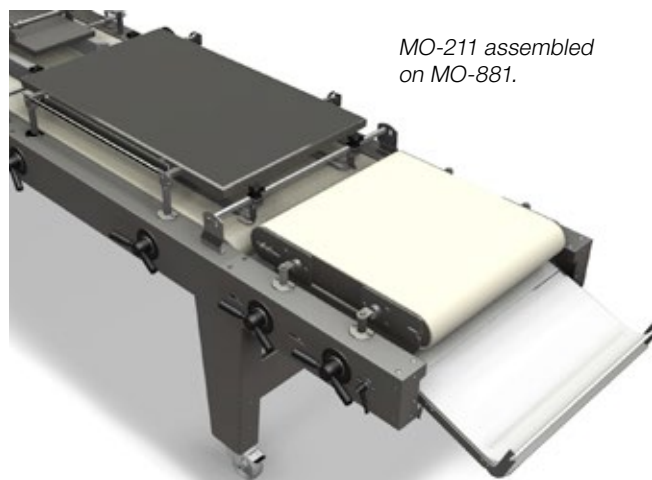
Versions

MO-211: standard, painted, assembled on painted MO-881

MO-211: stainless steel, assembled on stainless steel MO-881

MO-211: standard, painted, assembled on movable lower frame with wheels

MO-211: stainless steel, assembled on movable lower frame with wheels

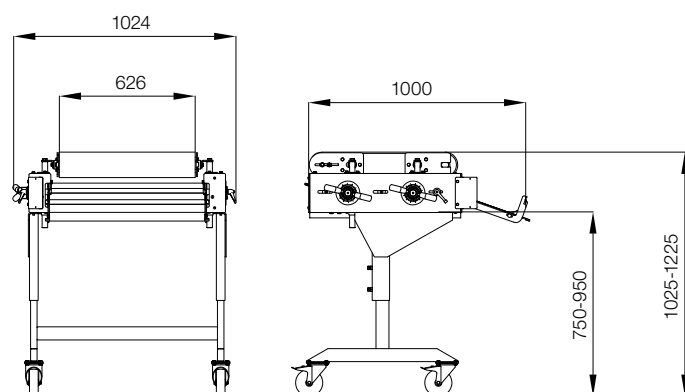


MO-211 assembled on MO-881.



MO-211 assembled on movable lower frame with wheels.

Measurements



Technical

Power supply 0.55 kW

BM1 – Baguette Moulder

Capacity: up to 1500 pieces/h

A flexible moulder for production of French baguettes and other long breads in the small and medium sized bakeries. Stainless steel cladding and safety cover over infeed.

Features and benefits:

Adjustable infeed rollers

Integrated and retractable collection tray

Adjustable belt rollers

Safety switch bar at the infeed

Stainless steel version

Variable speed



Technical

Capacity range 1500 pcs/h depending on weight and dough quality

Weight range, subject to capacity and dough characteristics 50-1200 g

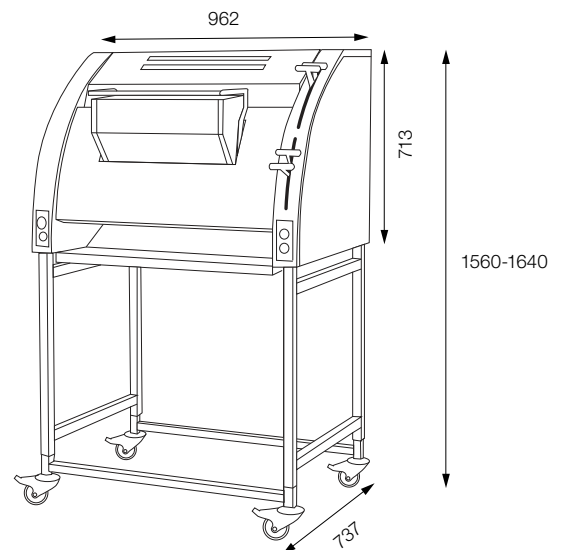
Working width up to 800 mm

Power supply 1.1 kW

Options

- Lower frame in stainless steel with 4 wheels of which 2 are lockable. Height 880 mm
- Infeed belt with speed synchronised to the moulding speed
- Outfeed belt with independent drive. W=800 mm, L=1500 mm incl. lower frame in stainless steel with 4 wheels of which 2 are lockable
- Pointed ends belt
- Stainless steel version equipped with adjustable side guides for bread and baguette moulding

Measurements



BDM – Semi-Automatic Bun Divider Rounder

Treating the dough gently and makes perfectly rounded dough rolls. Ergonomic and easy to use.

Features and benefits:

Dividing disc with non-stick coating

Aluminum moulding table

The disc can be tilted forward for easy cleaning

Three hygienic moulding plates included



Technical

MODEL	DIVISIONS	WEIGHT RANGE	MAX DOUGH WEIGHT*
BDM-2/30	30	25-85 g	2.55 kg
BDM-3/30	30	30-100 g	3 kg
BDM-3/36	36	25-85 g	3 kg
BDM-3/52	52	18-50 g	3 kg
BDM-4/14	14	130-250 g	4 kg
BDM-4/30	30	40-130 g	4 kg
BDM-4/36	36	30-110 g	4 kg

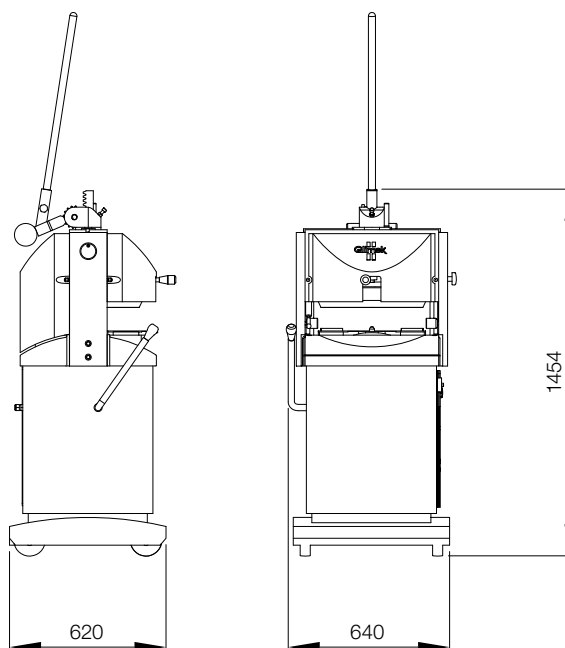
Power supply 0.55 kW

**subject to dough consistency*

Options

- Extra moulding plates

Measurements



BD34 – 3/4-Automatic Bun Divider Rounder

A 3/4 automatic dough divider rounder that divides and rounds dough pieces into equal pieces. The machine works entirely by hydraulics, making it more dough friendly.

Features and benefits:

Precise regulation of rounding chambers

Maximum flexibility

Easy cleaning

Three hygienic moulding plates included



Technical

MODEL	DIVISIONS	WEIGHT RANGE	MAX DOUGH WEIGHT*
BD34-2/30	30	25-85 g	2.55 kg
BD34-3/30	30	30-100 g	3 kg
BD34-3/36	36	25-85 g	3 kg
BD34-3/52	52	18-50 g	3 kg
BD34-4/14	14	130-250 g	4 kg
BD34-4/30	30	40-130 g	4 kg
BD34-4/36	36	30-110 g	4 kg

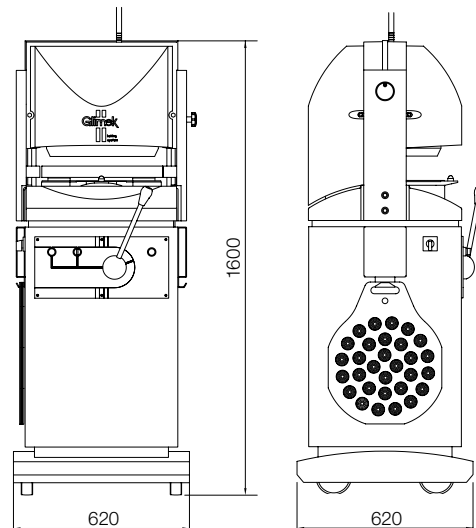
Power supply 1.3 kW

**subject to dough consistency*

Options

- Extra Dividing Disc
- Extra moulding plates

Measurements



BDA – Automatic Bun Divider Rounder

An automatic dough divider rounder that divides and rounds dough pieces into equal pieces. Weight adjustment through electronic control.

Features and benefits:

Precise regulation of rounding chambers

Programmable with pressing and rounding times, divide-only, press-only and cleaning positions, memory for 10 different products

Easy cleaning

Three hygienic moulding plates included



Technical

MODEL	DIVISIONS	WEIGHT RANGE	MAX DOUGH WEIGHT*
BDA-2/30	30	25-85 g	2.55 kg
BDA-3/30	30	30-100 g	3 kg
BDA-3/36	36	25-85 g	3 kg
BDA-3/52	52	18-50 g	3 kg
BDA-4/14	14	130-250 g	4 kg
BDA-4/30	30	40-130 g	4 kg
BDA-4/36	36	30-110 g	4 kg

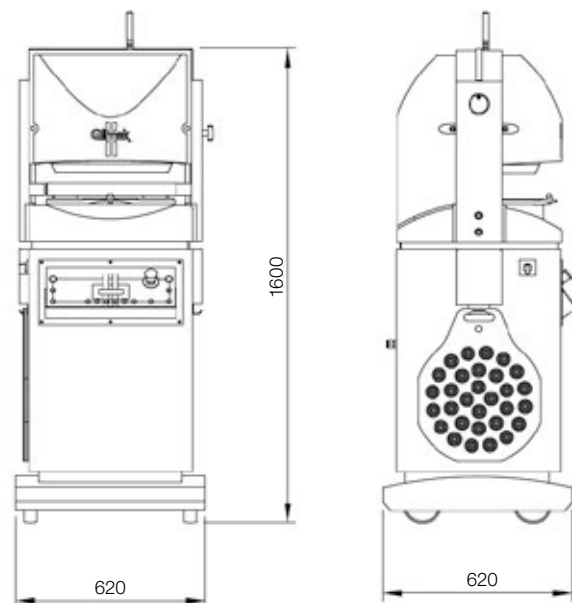
Power supply 1.30 kW

**subject to dough consistency*

Options

- Extra Dividing Disc
- Extra moulding plates

Measurements



Bun Divider Rounder



BDE – Electronic Automatic Bun Divider Rounder

An electronic automatic dough divider rounder that divides and rounds dough pieces into equal pieces. Weight adjustment through electronic control.

Features and benefits:

Precise regulation of rounding chambers

Programmable with pressing and rounding times, divide-only, press-only and cleaning positions, memory for 10 different products

Easy cleaning

Three hygienic moulding plates included

Adjustable rounding stroke and rounding speed



Technical

MODEL	DIVISIONS	WEIGHT RANGE	MAX DOUGH WEIGHT*
BDE-2/30	30	25-85 g	2.55 kg
BDE-3/30	30	30-100 g	3 kg
BDE-3/36	36	25-85 g	3 kg
BDE-3/52	52	18-50 g	3 kg
BDE-4/14	14	130-250 g	4 kg
BDE-4/30	30	40-130 g	4 kg
BDE-4/36	36	30-110 g	4 kg

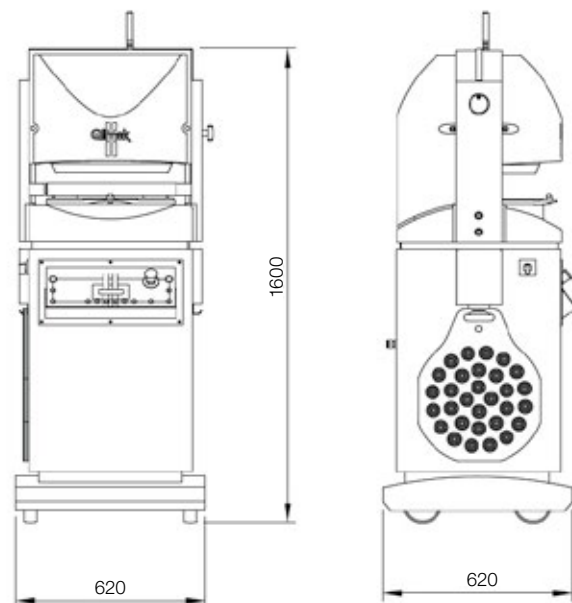
Power supply 1.30 kW

**subject to dough consistency*

Options

- Extra Dividing Disc
- Extra moulding plates

Measurements



HDD/HDS – Hydraulic Dough Divider

Semi-automatic hydraulic dough divider divides dough into equal round or square pieces.
Hygienic due to interior chamber in stainless steel.

Features and benefits:

Electronic panel with digital readout and programable memory

Automatic blade rasing for easy cleaning of the stainless steel knives

Adjustable pressing time for more flexibility

Dough chamber capacity: 18 kg (round), 20 kg (square)

Movable on 4 wheels, 2 lockable



HDD

HDS

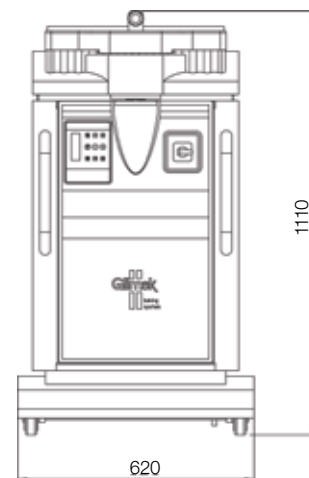
Technical

MODEL	PARTS	WEIGHT RANGE*	TYPE OF DOUGH DIVIDER
HDD-16	16	250-1100 g	Round
HDD-20	20	200-900 g	Round
HDD-24	24	180-750 g	Round
HDS-10	10	480-2000 g	Square
HDS-20	20	240-1000 g	Square

Power supply 1.10 kW

**subject to dough consistency*

Measurements



Hydraulic Dough Divider



HDD/HDS – Electronic Hydraulic Dough Divider

Electronic hydraulic dough divider divides dough into equal round or square pieces.
Hygienic due to interior chamber in stainless steel.

Features and benefits:

Electronic panel with digital readout

Automatic opening and closing of the lid

Automatic blade rasing for easy cleaning of the stainless steel knives

Adjustable pressing time for more flexibility

Dough chamber capacity: 18 kg (round), 20 kg (square)

Movable on 4 wheels, 2 lockable



HDD

HDS

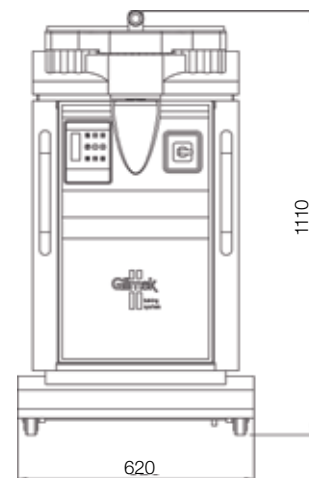
Technical

MODEL	PARTS	WEIGHT RANGE*	TYPE OF DOUGH DIVIDER
HDD-16-E	16	250-1100 g	Round
HDD-20-E	20	200-900 g	Round
HDD-24-E	24	180-750 g	Round
HDS-10-E	10	480-2000 g	Square
HDS-20-E	20	240-1000 g	Square
HDS-10/20-E	10/20	240-2000 g	Square
HDS-20/40-E	20/40	120-1000 g	Square

Power supply 1.10 kW

**subject to dough consistency*

Measurements



WM-2000 – Water Meter

Used for careful control of water quantity and temperature to dose/portion tempered water whilst dough mixing.

Features and benefits:

Digital display with quantity and temperature water supply

Programmed by the keyboard

Easily set control knob

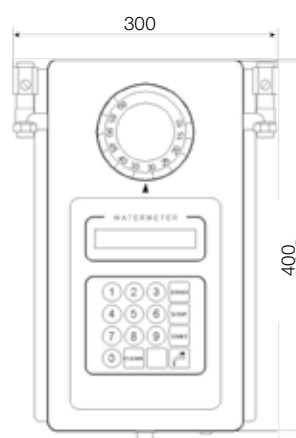
Manual programmed or programmed and timed



Technical

Range of measurement	0,2 - 999,9 L or lbs
Temperature range	10 - 60°C (50 - 140°F)
Hot water supply	90°C (194°F)
Water pressure	0,5 - 7 bar
Water pressure difference	1:3
Metering unit/volume	0,1 litre
Metering accuracy	+/- 30 g
Power connection	220 - 230 V
Power consumption	25 W

Measurements



Instore Bread Line 120

Capacity: 500-1200 pieces/h

The new Instore Breadline 120 from Sveba-Dahlen is a bread line that is easy to adapt to both the layout of the premises and to the bread that is to be baked.

In addition, the entire flow can be easily and safely managed by one person, from start to finish.



Features and benefits:

Capacity 500-1200 pcs/h

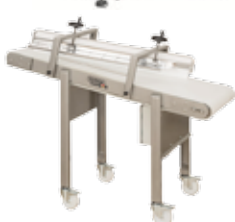
Weight range 50-1000 g

Components

SD-180 XS Dough Divider with variable speed 500-1200 pcs/h. 100 litre stainless steel hopper. Weight range 50-1000 g.



BR-2000 Inclined belt rounder with easily adjustable moulding track for dough weights from 50 up to 1000 grams. The moulding track is easy to fold up when its not in use.



MO-300S Moulder with centrally adjustable infeed hopper, curling net and foldable pressure board 650 x 1100 mm. Adjustable side guides and ergonomic collection tray.

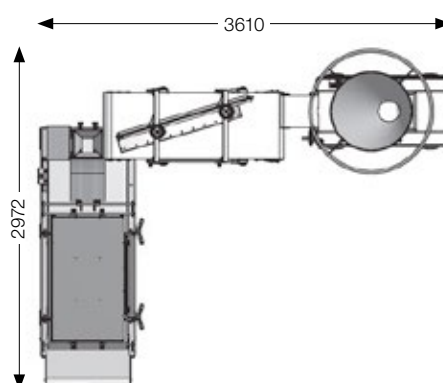
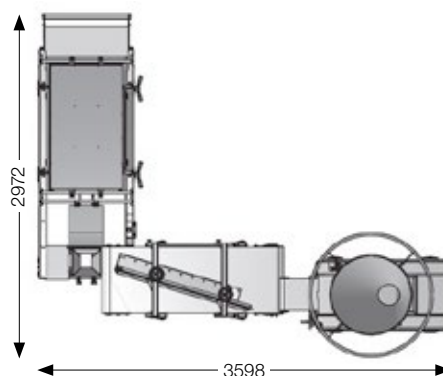
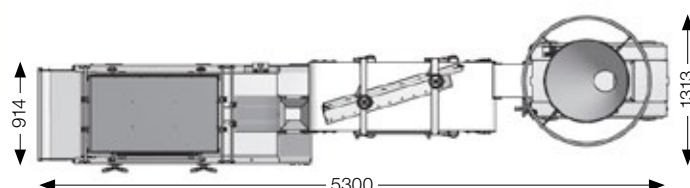


Power supply 2.4 kW

Layout

FLEXIBLE

The Instore Bread Line 120 can be set up in three different ways depending on preference and available space.



Multiple Bread Line Exclusive

Capacity: 500-1000 pieces/h

The hander-up system on the divider is here replaced by a conical rounder for improved rounding performance.

Features and benefits:

Capacity 500-1000 pcs/h

Weight range 100-1000 g

Proving time 7,2 min at 500 pcs/h

Proving time 3,6 min at 1000 pcs/h



Components

SD-180 XS, Weight range 50-1000 g, Variable speed with frequency converter 500-1000 pcs/h, 100 litre stainless steel hopper.

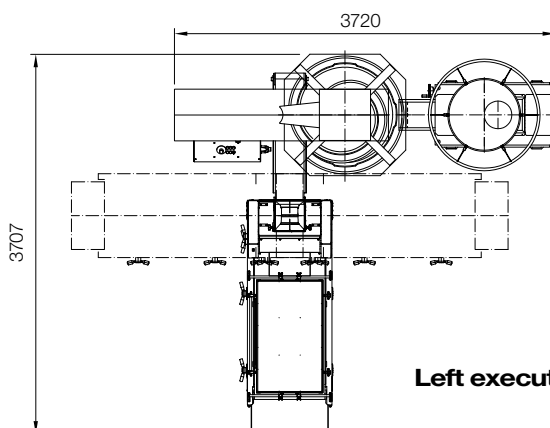
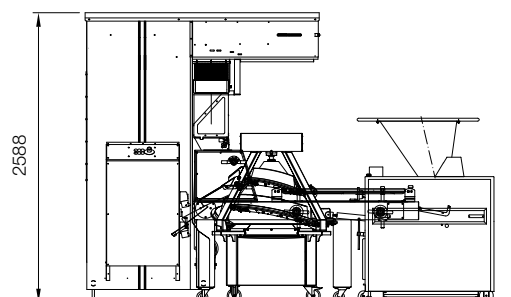
CR-360 with Fixed non-stick coated tracks that can be adjusted, 380-1000 g, infeed at 6h, outfeed at 12h, outfeed chute, mechanical flour duster.

IPP 1/60 Intermediate Pocket Prover in stainless steel, 60 effective pockets. Prover works intermittently with photocell controlled infeed. Outfeed with belt conveyor. Pockets easy removable. Collection drawer under the prover for easy cleaning. Electrical cabinet with emptying mode, provided with sockets to, and common shutdown of divider and moulder. Infeed shute adapted to CR360 and outfeed shute.

MO-300 Moulder with centrally adjustable infeed in hopper, two pair of rollers, pressure board 650x1100 mm, collection tray. Lower side guides H=10 mm. Motorized pressure board, counter rotating with fixed speed.



Measurements



Left execution

Power supply 4.98 kW

Flexible Bread Line

Capacity: 750-1800 pieces/h

A user-friendly and flexible bread line with high capacity and efficiency. The line, with a capacity of up to 1800 pcs/hour, handles a variety of dough types and bread sizes.

Features and benefits:

Capacity 750-1800 pcs/h

Weight range 100-1500 g

Proving time depending on capacity pcs/h and size of intermediate prover IPP



Components

SD-180, Weight range 120-1600 g, Variable speed with frequency converter 750-1800 pcs/h, 100 litre stainless steel hopper, non-stick coated.

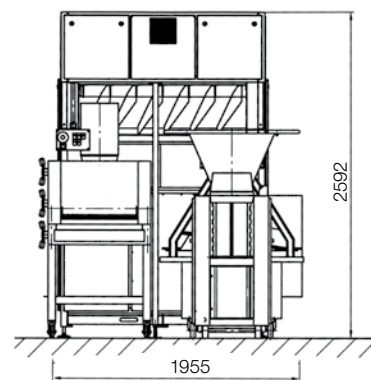
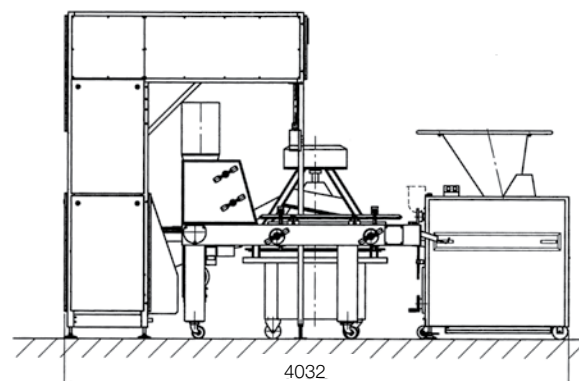
CR-360 with Centrally adjustable non-stick coated tracks, infeed at 6h, outfeed at 12h, outfeed chute, mechanical flour duster.

IPP 6/22 Intermediate Pocket Prover with 132 effective pockets, single infeed V-belt conveyor L=750 mm. Photocell controlled, non-stick coated, infeed conveyor combined with continuous pocket prover drive. Variable speed on the prover. Electric control panel under projecting overhang, electric sockets for divider, rounder and moulder. Max proving time 4,3 min at 1800 pcs/h.

MO-300 Moulder with centrally adjustable infeed in hopper, two pair of rollers, pressure board 650x1100 mm, collection tray.



Measurements



Power supply 6.38 kW

Industrial Bread Line

Capacity: Up to 3000 pieces/h

Heavy-duty bread line. All machines are designed for continual bread processing and made of high quality materials that ensures excellent baking results.

Features and benefits:

Capacity up to 3000 pcs/h

Weight range 100-1500 g

Proving time depending on capacity pcs/h and size of intermediate prover IPP



Industrial Bread Line with SD-300

Components

SD-300, Weight range 150-1150 g as 2-pocket, 1500-3000 pcs/h, 250-2300 g as 1-pocket, 750-1500 pcs/h, Variable speed with frequency converter, PLC Touch screen panel, 100 litre stainless steel hopper, non-stick coated.

CR-360 with Centrally adjustable non-stick coated tracks, infeed at 6h, outfeed at 12h, oufeed chute, mechanical flour duster.

IPP 10/48 with dual infeed conveyor L=750 mm, centrally placed, photocell controlled, non-stick coated infeed V-belt conveyors. Flap system guides the dough pieces after rounder. Compressed air is required, 6 bar. Variable speed on the prover. Electric control panel under projecting overhang, electric sockets for divider, rounder and moulder, outfeed cross conveyor. Proving time 9,3 min at 3000 pcs/h.

MO-881 Heavy Duty Moulder with centrally adjustable infeed in hopper, three pair of rollers, timing belt drive, two separate pressure boards, collection tray.



Power supply 6.63 kW
Compressed air 6 bar

Industrial Bread Line with SD-600

Components

SD-600, Stainless steel Multi pocket divider, Weight range 150-1000 g as 3-pocket, Variable speed with frequency converter, PLC Touch screen panel, 100 litre stainless steel hopper, non-stick coated.

CR-360 with Centrally adjustable non-stick coated tracks, infeed at 6h, outfeed at 12h, oufeed chute, mechanical flour duster.

IPP 10/48 with dual infeed conveyor L=750 mm, centrally placed, photocell controlled, non-stick coated infeed V-belt conveyors. Flap system guides the dough pieces after rounder. Compressed air is required, 6 bar. Variable speed on the prover. Electric control panel under projecting overhang, electric sockets for divider, rounder and moulder, outfeed cross conveyor. Proving time 9,3 min at 3000 pcs/h.

MO-881 Heavy Duty Moulder with centrally adjustable infeed in hopper, three pair of rollers, timing belt drive, two separate pressure boards, collection tray.



Power supply 8.63 kW
Compressed air 6 bar

Industrial Bread Line Stainless with SD-600

Components

SD-600, Stainless steel Multi pocket divider, Weight range 150-1000 g as 3-pocket, Variable speed with frequency converter, PLC Touch screen panel, 100 litre stainless steel hopper, non-stick coated.

CR-360 with Centrally adjustable non-stick coated tracks, infeed at 6h, outfeed at 12h, outfeed chute, mechanical flour duster, stainless steel frame.

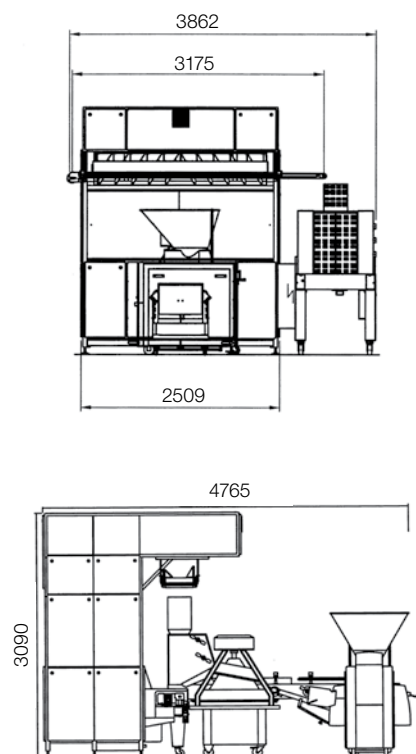
IPP 10/48 with dual infeed conveyor L=750 mm, centrally placed, photocell controlled, non-stick coated infeed V-belt conveyors. Flap system guides the dough pieces after rounder. Compressed air is required, 6 bar. Variable speed on the prover. Electric control panel under projecting overhang, electric sockets for divider, rounder and moulder, outfeed cross conveyor. Proving time 9,3 min at 3000 pcs/h.

MO-881 Heavy Duty Moulder with centrally adjustable infeed in hopper, three pair of rollers, timing belt drive, two separate pressure boards, collection tray, stainless steel frame.



Power supply 8.63 kW
Compressed air 6 bar

Measurements



Straight Dough Line

Capacity: Up to 1800 pieces/h

Specially made for producing bread without need for an intermediate proving time. A very compact bread line with capacity of up to 1800 pcs/h.

Features and benefits:

Capacity up to 1800 pcs/h

Weight range 120-1600 g



Components

SD-180, Weight range 120-1600 g, Variable speed with frequency converter 750-1800 pcs/h, 100 litre stainless steel hopper, non-stick coated.

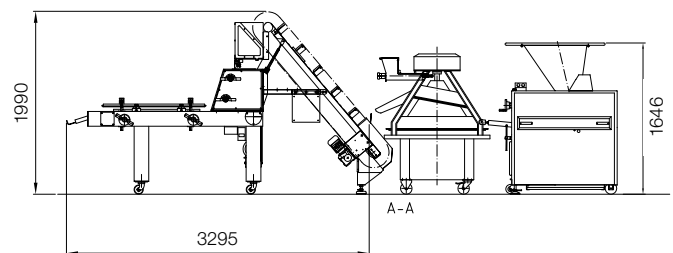
CR-360 with Centrally adjustable non-stick coated tracks, infeed at 6h, outfeed at 12h, outfeed chute, mechanical flour duster.

CE-100 Cup Elevator, mounted on moulder MO300, photocell controlled, working step by step to link up cone rounder with moulder, incl electrical cabinet mounted on elevator.

MO-300 Moulder with centrally adjustable infeed in hopper, two pair of rollers, pressure board 650x1100 mm, collection tray.

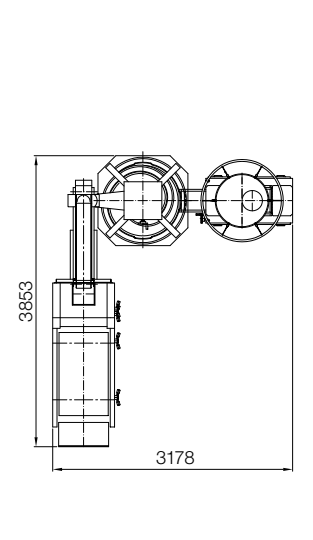
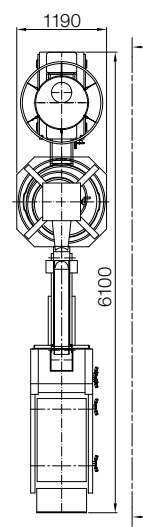


Measurements



Alt 1

Alt 2



Power supply 3.95 kW





Content – Part 2:

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FCC – Climator Unit

The Sveba-Dahlen Climator unit type FCC gives an optimal control of humidity and temperature in existing rooms. It is made of stainless steel and equipped with a special electronic steam system for durable and reliable operation.

Features and benefits:

The hot and humid air is blown out through the bottom part of the duct and is lead via a guiding plate into the room.

The design ensures optimum and uniform proving.

Both the temperature and humidity can be switched on and off as required.

Ensures optimum control of the humidity and temperature.

FCC is equipped with a special electronic steam system.

This ensures long and reliable usage.

Two or more FCC's can be connected parallely by common control (master-slave).

High capacity possibilities.



Manual panel for control of temperature and humidity.

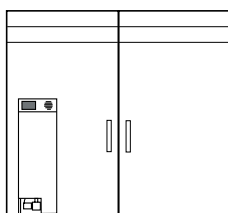
Easy to operate.

Technical

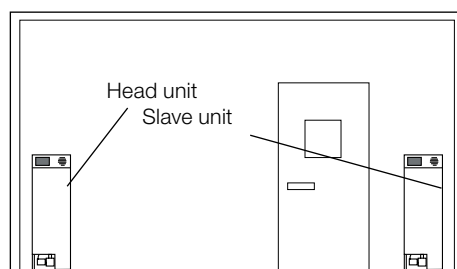
	FCC 1	FCC 2	FCC 3	FCC 4
Steam capacity for rooms up to:	10 m ³	20 m ³	30 m ³	40 m ³
Electric load	6 kW	12 kW	18 kW	24 kW

The models FCC 2-4 consist of one head unit with control panel and 1-3 slave units.

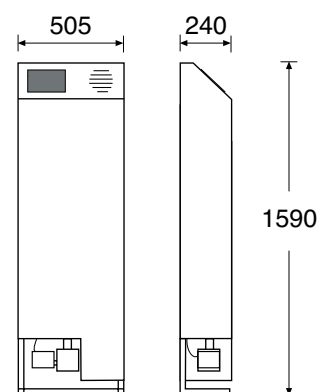
FCC 1 in proving cabinet



FCC 2-4 in proving room



Measurements



Smartbox – Retarder–Prover / Prover

The Smartbox is designed to handle trays.
The cabinet takes up a small foot print due to its compact design. The Smartbox is well insulated and has an easy to open door with a magnetic seal and a programmable control panel.

Features and benefits:

Compact design

Takes up a small foot print.

Front, gables and interior in stainless steel, 55 mm insulation.

Easy to keep clean, keeps the heat/cold inside the unit.

Control panel for manual or pre-programmed cooling/proving control.

Easy to understand and use.

The door is equipped with a robust handle and magnetic seal.

Easy to open and close.

Temperature range: +2° to +50° (Retarder). Room temp. to +50° (Prover).

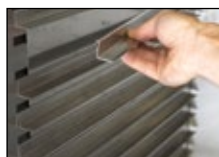
Covers most types of products

Cooling agent R134a.

Environmental friendly.

The Smartbox has automatic defrosting

Attachable tray slides – 26 pairs of attachable and detachable tray slides. For optimal capacity usage.



Attachable tray slides – 26 pairs of attachable and detachable tray slides. For optimal capacity usage



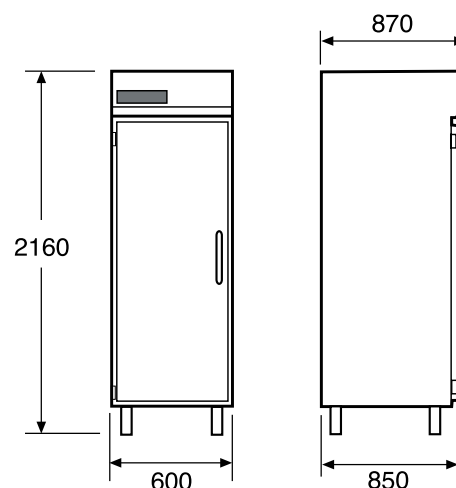
Electronic membrane foil panel – for manual or pre-programmed control of the cooling and proving processes.

Easy to read and use.

Technical

	Smartbox 400 SINGLE PHASE	Smartbox 450 SINGLE PHASE
Tray size	400 x 600	450 x 600
Number of trays	26	26
Power supply	1.5 kW	1.5 kW

Measurements



Freezer–Retarder–Prover

Fermatic Q4 – Freezer–Retarder–Prover

Fermatic Q4 is a completely new generation of retarder-prover, freezer-prover and prover from Sveba-Dahlen. The cabinet has a basic design consisting of stable, well-insulated modules that deliver low energy consumption and also have several unique energy saving functions.

Fermatic Q4 has the latest technology within retarding and proving, as well as Dough On Demand, which means that ready to bake dough can be preserved and baked sequentially over a period of up to 6-10 hours.

Features and benefits:

Fermatic Q4 has been developed to meet tomorrow's production requirements with regard to techniques within Freezing-Proving, Retarding-Proving and Dough On Demand.

The enzymes in the dough have time to digest the sugar in the dough which improves the taste and coloration. This process gives a higher quality and better tasting bread.

Speed of fans adjusted according to requirements. Circulate precisely the right amount of air and process the dough as gently as possible.

In each phase of the program the fans have precisely the speed required, thus providing an energy efficient and quiet cabinet.

The automatic system controls all processes in the cabinet, ensuring that the dough is protected against drying out and is handled as carefully as possible.

Gives the baker greater freedom and the opportunity to influence times and settings to suit the individual working day and the pace of the work.

Stable, modular frame.

Compact and stable cabinet design.

Effective 80 mm polyurethane insulation in closed units.

Keeps the cold/heat in place in the cabinet. Reduces energy consumption drastically

Floor design with well-insulated, bolted floor and strong 3 mm stainless steel sheet metal.

Very durable and keeps the cold/heat in place.

The Freezer-Prover has electrical heating coils in the floor as standard.

Counteracts damage caused by freezing and keeps the floor dry and free of condensation water.

A specially designed, newly developed exhaust channel in the rear wall of the cabinet distributes the air.

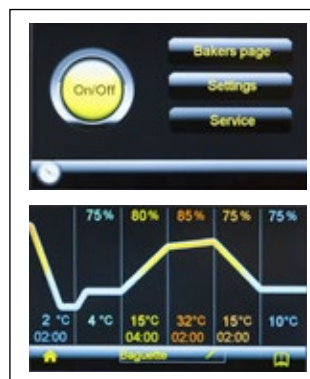
Gentle, more uniform and more effective air distribution with both falling and rising air.



The Doors

The doors have robust new hinges. The hardened glass in the doors is larger and has an improved insulation function. Sensors in the doors activate, start and end the programs automatically. The sensors also turn on the light and stop the fans while the doors are opened.

Reduces energy consumption and makes the working environment as optimal as possible for the baker.



Touch screen

The 7" touch panel contains a number of functions including automatic operation, manual operation and operation according to own or preset recipes.

All important functions such as humidity, temperature, cooling and fan speed can be controlled entirely individually according to specific needs and requirements.

Dough on Demand*

The dough proves over a long period at a low temperature, and is subsequently cooled down and preserved under highly controlled conditions.

The ready to bake dough can be kept for 6-10 hours. The baker can then take racks out when necessary to be baked immediately with no further proving.

**Not available on Prover*

Technical

	MODEL WIDTH X DEPTH	RETARDER/ FREEZER DOUGH WEIGHT	NUMBER OF FANS	HEATING- EFFECT	COOLING EFFECT* RETARDER	COOLING EFFECT* FREEZER
	1000 x 1000	30 kg	1	2 kW	1.0 kW	1.1 kW
A	1000 x 1200	30 kg	1	2 kW	1.0 kW	1.1 kW
	1000 x 1600	60 kg	1	4 kW	1.8 kW	1.4 kW
	1000 x 2000	90 kg	1	4 kW	2.0 kW	1.4 kW
	1600 x 1000	60 kg	2	4 kW	1.8 kW	2.0 kW
B	1600 x 1200	60 kg	2	4 kW	1.8 kW	2.0 kW
	1600 x 1600	120 kg	2	6 kW	3.1 kW	2.9 kW
	1800 x 1000	90 kg	2	4 kW	2.5 kW	2.8 kW
	1800 x 1200	90 kg	2	4 kW	2.5 kW	2.8 kW
C	1800 x 1600	180 kg	2	6 kW	4.3 kW	3.1 kW
	1800 x 2200	180 kg	3	8 kW	4.4 kW	3.9 kW
	1800 x 2800	360 kg	3	10 kW	5.5 kW	3.9 kW
D	2000 x 1600	180 kg	3	8 kW	4.4 kW	4.0 kW
	2000 x 2400	270 kg	3	10 kW	5.8 kW	4.0 kW

Fermatic Q4 with a width of 1000 mm is equipped with one door.

Fermatic Q4 with widths of 1600, 1800 and 2000 mm are equipped with two doors.

* Recommended effect

** Insulated heated floor is standard on Freezer/Prover

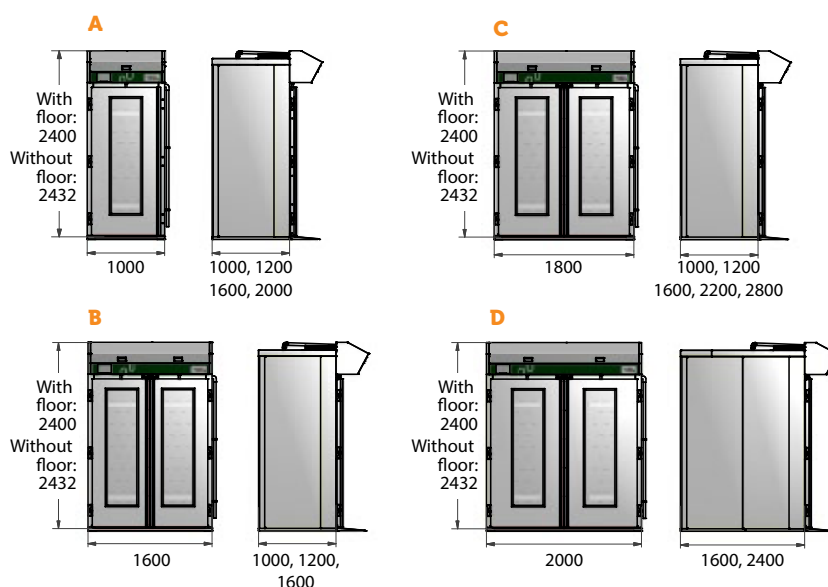
Options

- No glass in door (solid stainless steel door/doors)
- No light
- Tunnel design
- Other sizes on request
- Refrigerant CO2
- Cooling agent (Glykol)

Measurements & Racks

	MODEL WIDTH X DEPTH	NUMBER OF RACKS, MAX RACK SIZE			
		700 x 550	760 x 535	800 x 660	1040 x 760
	1000 x 1000	1	1	–	–
A	1000 x 1200	1	1	1	–
	1000 x 1600	2	2	1	1
	1000 x 2000	3	3	2	1
	1600 x 1000	2	2	1	1
B	1600 x 1200	2	2	2	1
	1600 x 1600	4	3	2	1
	1800 x 1000	2	2	1	1
	1800 x 1200	2	2	2	1
C	1800 x 1600	4	4	2	2
	1800 x 2200	6	6	4	3
	1800 x 2800	8	8	6	4
D	2000 x 1600	5	5	4	2
	2000 x 2400	9	8	6	4

Max rack height: 1 900 mm



Mini Rack Oven

S-Series – Mini Rack Ovens

The S-series is a small oven with the efficiency and functions of a large oven which makes it perfect as an in-store oven.

All S-ovens can be equipped with a prover cabinet. S400 is available with gas heating.

The S200 is a smaller version of the S400 with all its advantages, specially designed for in-store bakery.

Features and benefits:

Strong insulation.

Ensures that the heat stays in the oven chamber.

Stainless steel inside and out.

Maintains low temperature and is easy to keep clean.

Large front window with heat-reflecting double glass and good lighting.

Gives a good overview of the baking process.

Built-in, high-capacity steam system.

Fast function and energy-saving.

Compact underbuilt prover. Saves space and makes dough handling easier.

Right hand hinged door with double glazed window.

Easy to open and overview.

Canopy as standard

Condensating unit on top of the oven

A gas fired version is available (S402).

High quality Riello burner.

Aluminium legs and castors as standard

Max baking temperature 300°

Additional Features and benefits – S200:

Possible to stack

Large capacity in a small area

Possible to move through a “standard” door without disassembling.

Easy to install and move around.

Energy-saving system.

IBS

Increased Baking Surface Sveba-Dahlen's patented system for alternating rotation of the racks.

Faster, more even and economical baking.



Touch screen

The SD-touch user-friendly control panel. The SD-touch panel is very self-instructing so the need for thick hand books is a thing of the past.

All different menus such as manual baking preprogrammed baking and service parameters are easily accessed and very logical.

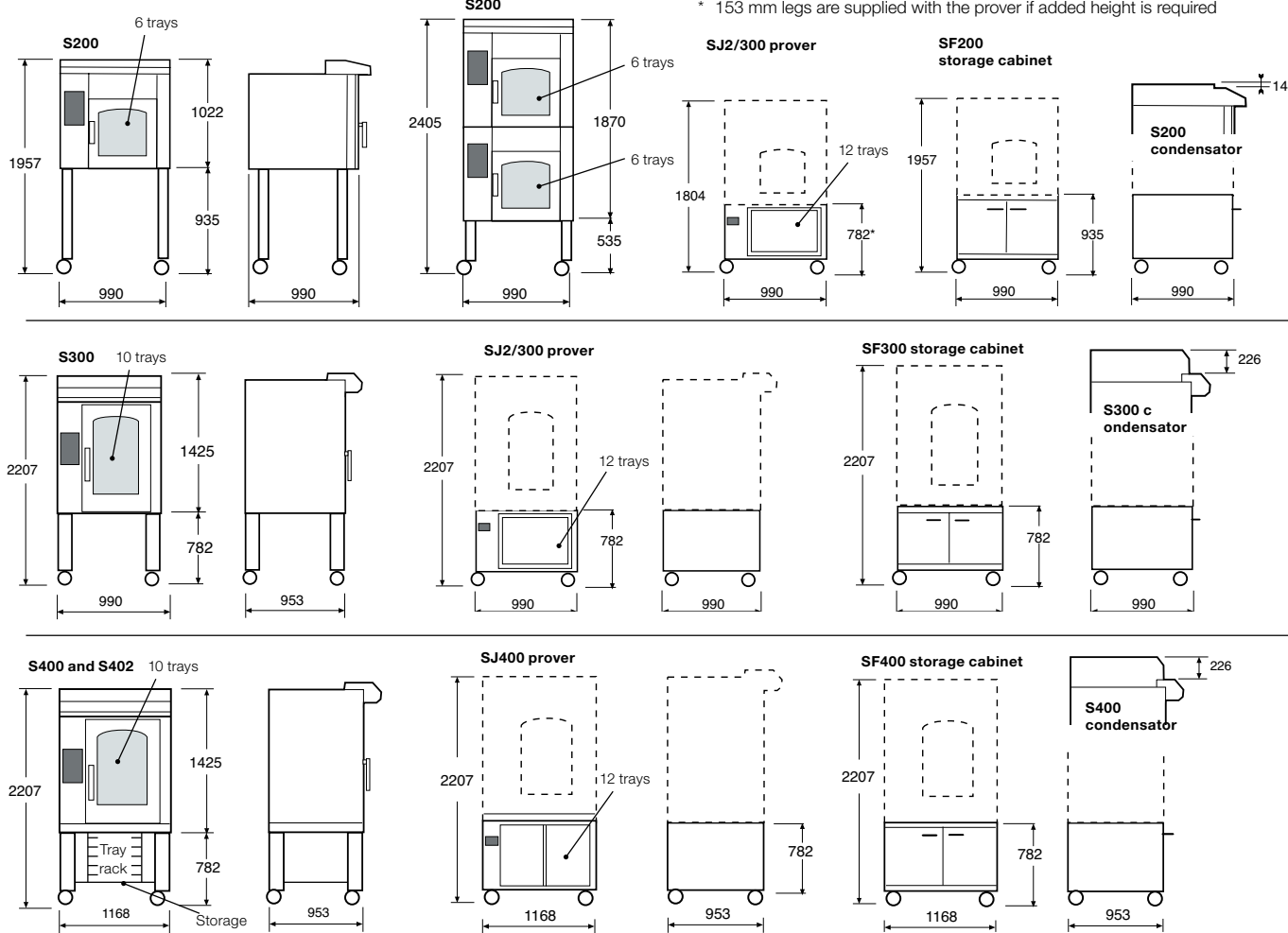


You Tube YouTube – Watch our instructional movie on YouTube. Search for 'Sveba-Dahlen'

Pictured products may be equipped with options

Measurements

* 153 mm legs are supplied with the prover if added height is required



Technical

	S200	SJ2/300	S300	SJ2/300	S400	S402***	SJ400
	ELECTRIC	PROVER	ELECTRIC	PROVER	ELECTRIC	GAS FIRED	PROVER
Max tray size	400 x 600	400 x 600	400 x 600	400 x 600	457 x 660	457 x 660	457 x 660
Power supply	15.5 kW*	1.5 kW	19.5-23 kW**	1.5 kW	19.5-23 kW**	1.0 kW	1.5 kW

* Standard 15.5 kW / Option 11.7 kW ** Standard 23.0 kW / Option 19.2 kW *** Including burner 28.0 kW

Options

- Tray rack
- Storage shelf
- Canopy with fan
- Extra rack for 4, 5 or 6 trays (only for **S200**)
- Extra rack for 6, 8 or 10 trays (not available for **S200**)
- Condensation unit
- Storage Cabinet
- Humidity sensor (for SJ2/300 and SJ400)
- Left hand hinged door

Combination Oven

Flexismart – Combination Oven

The Flexismart is built up with genuine Sveba-Dahlen quality approved units. These units can easily be combined into flexible bakery stations adapted to the capacity and products that are going to be produced.

More information about the different units can be found in the product folders.

Features and benefits:

Improves flexibility in the bakery.

Specially for smaller bakeries and shops.

Four well known options.

Gives the baker the best of all sides.

Gives unique possibilities to custom design the oven.

The Flexismart is adaptable to all different types of products and baking.

Sveba-Dahlen's programmable panels.

Easy to understand, handle and operate.

Stainless steel interior and exterior.

Easy to keep clean.

Well insulated.

Low energy consumption.

Note:

When the total height is worked out, an intermediate section over the top DC oven (H = 110 mm) and a bottom section under the lowest DC oven (H = 115) should also be counted.

The castors height must also be counted (H = 135 mm).

Recommended maximum height is 2400 mm based on best working ergonomomy.

Assembly kit:

When buying a Flexismart oven you are required to also buy an assembly kit for proper installation.

This includes reinforced top, FS canopy and stainless steel distance.



The Flexismart parts:

CONDENSATING UNIT

Condensating unit on top of the oven

S200 RACK OVEN

A small oven with the efficiency and flexibility of a large oven. S200 has a built-in steam system. IBS and the easy-to-use SD Touch.

CLASSIC DECK OVEN

The Classic deck oven is available in two different widths 1075 and 2020 mm and two heights, 340/400mm (outside dimension).

The width depends on if the oven should hold one or two ovens. The deck height depends on what product should be baked and also the total height of the Flexismart.



CLASSIC PROVER

Like the deck oven the prover is available in two widths and two heights - 560 mm or 740 mm.

The prover have glass doors, interior light and practical tray holders as standard.

Automatic water feed standard.



Options

S200

- Extra rack – S200 can be equipped with 4, 5 or 6 girders
- Canopy with extraction fan
- Condensation unit
- Frequency converter for fans
- Left hand hinged door

Deck Oven

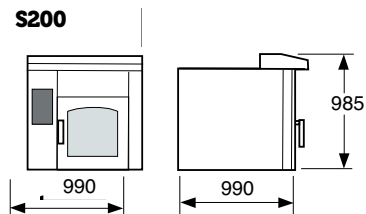
- Built-in steam generator (1.8 kW)
- Cement sole
- D1+ programmable panel
- High temp. execution (400°C)
- Stainless steel baking chamber

Prover

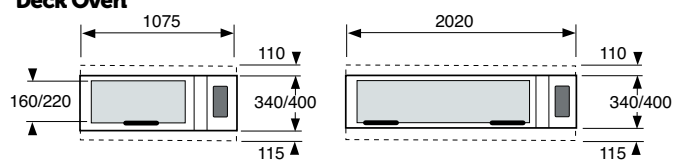
- Humidity sensor

Measurements

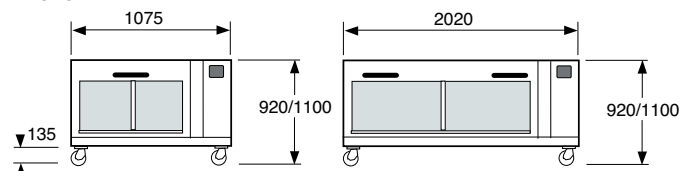
S200



Deck Oven



Prover



Rack Ovens

C-Series – Rack Oven

The C-series is the Sveba-Dahlen range of compact rack ovens, designed for installation in restricted spaces. A small footprint, highly effective, simple and flexible, are key characteristics of the rack ovens of the C-series.

Features and benefits:

Four basic sizes.

Adaptable to most bakeries.

Can be run on electricity, oil or gas.

High quality Bentone or Weishaupt burners is available for gas and oil fired ovens.

SD-touch user-friendly control panel - self-instructing with menus such as manual baking preprogrammed baking and service parameters.

Easy to learn, easily accessed and very logical.

Strong insulation.

Ensures that the heat stays in the oven chamber.

Stainless steel inside and out.

Maintains low temperature and is easy to keep clean.

Large front window with heat-reflecting glass and good lighting.

Gives a good overview of the baking process.

Large, efficient heating package.

Fast heating and energy-saving.

The oversize heat exchanger is working in accordance with the counter-flow principle.

More effective heat exchange, higher fuel efficiency and lower heating costs.

IBS – Increased Baking Surface Sveba-Dahlen's patented system for alternating rotation of the racks.

Faster, more even and economical baking.

Right hand hinged door.

Easy to open and overview.

Max baking temperature 330°C

Including suspension hook.



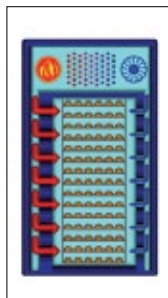
Touch screen

The SD-touch user-friendly control panel. The SD-touch panel is very self-instructing so the need for thick hand books is a thing of the past.

All different menus such as manual baking preprogrammed baking and service parameters are easily accessed and very logical.



You Tube YouTube – Watch our instructional movie on YouTube. Search for 'Sveba-Dahlen'



The counter-flow principle.



IBS - Increased Baking Surface



Spring loaded door hinge. (Option)



Easy to open door glass

Technical

	C100 ELECTRIC	C101 OIL FIRED	C102 GAS FIRED
Power supply	30-35-40 kW	2.0 kW	2.0 kW

	C150 ELECTRIC	C151 OIL FIRED	C152 GAS FIRED
Power supply	40-45-50 kW	2.0 kW	2.0 kW

	C200 ELECTRIC	C201 OIL FIRED	C202 GAS FIRED
Power supply	40-45-50 kW	2.0 kW	2.0 kW

	C250 ELECTRIC	C251 OIL FIRED	C252 GAS FIRED
Power supply	50-55-60 kW	2.0 kW	2.0 kW

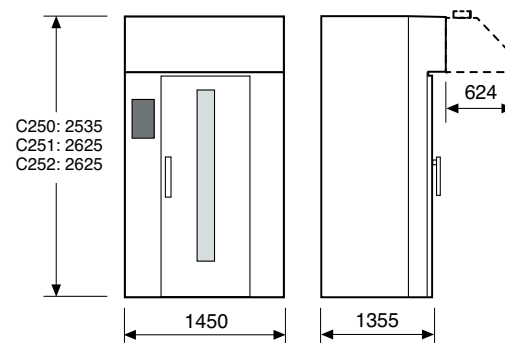
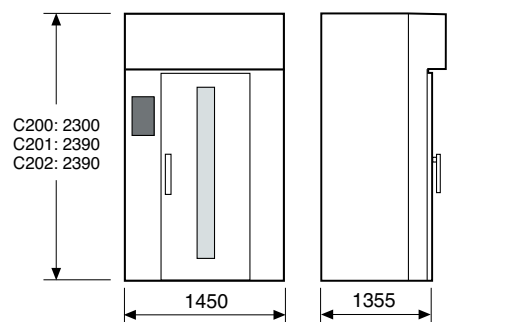
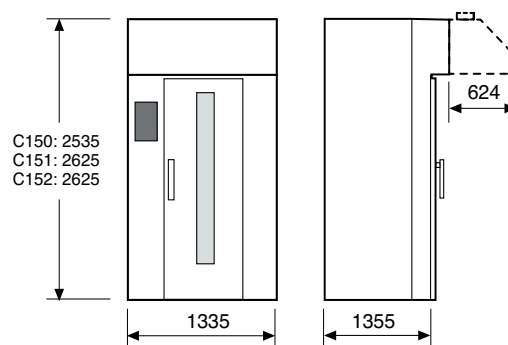
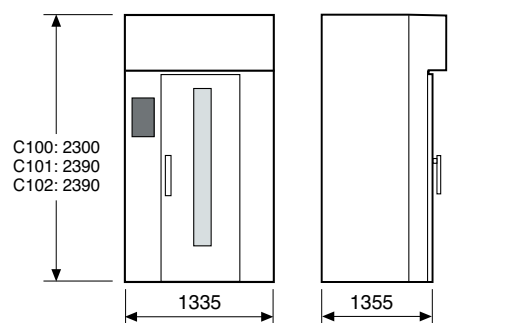
Measurements, internal

	C100 C101 C102	C150 C151 C152	C200 C201 C202	C250 C251 C252
Max tray size:	457 x 762	457 x 762	600 x 800	600 x 800
Max rack diagonal:	935 mm	935 mm	1050 mm	1050 mm
Max rack height:				
– platform	1585 mm	1815 mm	1585 mm	1815 mm
– hook	1640 mm	1880 mm	1640 mm	1880 mm

Options

- Rotating platform with adjustable ramp
- Automatic rack lifting device
- Left hand hinged door
- AES - Automatic evacuation system
- Glass back (not available on all models)
- Fully assembled oven
- Slow start
- Canopy
- Spring loaded door hinge
- Frequency converter for fans
- Automatic rotation stop, when door handle is released (not opening the door) the rack will rotate to unloading position
- Canopy with fan

Measurements, external



Rack Ovens

C-Series eco+ – Rack Oven

Our new eco+ technology consists of many technical innovations and resource-optimising improvements and is now available also in the C-series Rack Ovens. This has resulted in energy-savings of up to 30 % and, in many cases, an even better and safer working environment.

Features and benefits:

Four basic sizes.

Adaptable to most bakeries.

Can be run on electricity, oil or gas.

High quality Bentone or Weishaupt burners is available for gas and oil fired ovens.

SD-touch user-friendly control panel - self-instructing with menus such as manual baking preprogrammed baking and service parameters.

Easy to learn, easily accessed and very logical.

Strong insulation.

Ensures that the heat stays in the oven chamber.

Stainless steel inside and out.

Maintains low temperature and is easy to keep clean.

Large, efficient heating package.

Fast heating and energy-saving.

The oversize heat exchanger is working in accordance with the counter-flow principle.

More effective heat exchange, higher fuel efficiency and lower heating costs.

IBS – Increased Baking Surface Sveba-Dahlen's patented system for alternating rotation of the racks.

Faster, more even and economical baking.

Right hand hinged door.

Easy to open and overview.

Max baking temperature 330°C

Including suspension hook.

With eco+, Sveba-Dahlen are aiming for a more energy efficient, environmentally friendly and profitable baking industry. In our eco+ range, we have created products which do the same professional job in the usual way, but using considerably less energy. This represents a key part of our initiative entitled "The Sveba-Dahlen energy-saving challenge."

eco+



Touch screen

The SD-touch user-friendly control panel. The SD-touch panel is very self-instructing so the need for thick hand books is a thing of the past.

All different menus such as manual baking preprogrammed baking and service parameters are easily accessed and very logical.



YouTube – Watch our instructional movie on YouTube. Search for 'Sveba-Dahlen'

Options

- Rotating platform with adjustable ramp
- Automatic rack lifting device
- Left hand hinged door
- AES - Automatic evacuation system
- Glass back (not available on all models)
- Fully assembled oven
- Slow start
- Canopy
- Spring loaded door hinge
- Frequency converter for fans
- Automatic rotation stop, when door handle is released (not opening the door) the rack will rotate to unloading position
- Canopy with fan

Technical

	C100 ELECTRIC	C101 OIL FIRED	C102 GAS FIRED
Power supply	30-35-40 kW	2.0 kW	2.0 kW

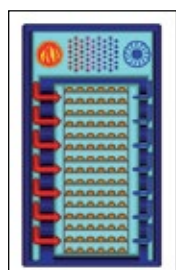
	C150 ELECTRIC	C151 OIL FIRED	C152 GAS FIRED
Power supply	40-45-50 kW	2.0 kW	2.0 kW

	C200 ELECTRIC	C201 OIL FIRED	C202 GAS FIRED
Power supply	40-45-50 kW	2.0 kW	2.0 kW

	C250 ELECTRIC	C251 OIL FIRED	C252 GAS FIRED
Power supply	50-55-60 kW	2.0 kW	2.0 kW

Measurements, internal

	C100 C101 C102	C150 C151 C152	C200 C201 C202	C250 C251 C252
Max tray size:	457 x 762	457 x 762	600 x 800	600 x 800
Max rack diagonal:	935 mm	935 mm	1050 mm	1050 mm
Max rack height:				
– platform	1585 mm	1815 mm	1585 mm	1815 mm
– hook	1640 mm	1880 mm	1640 mm	1880 mm



The counter-flow principle.

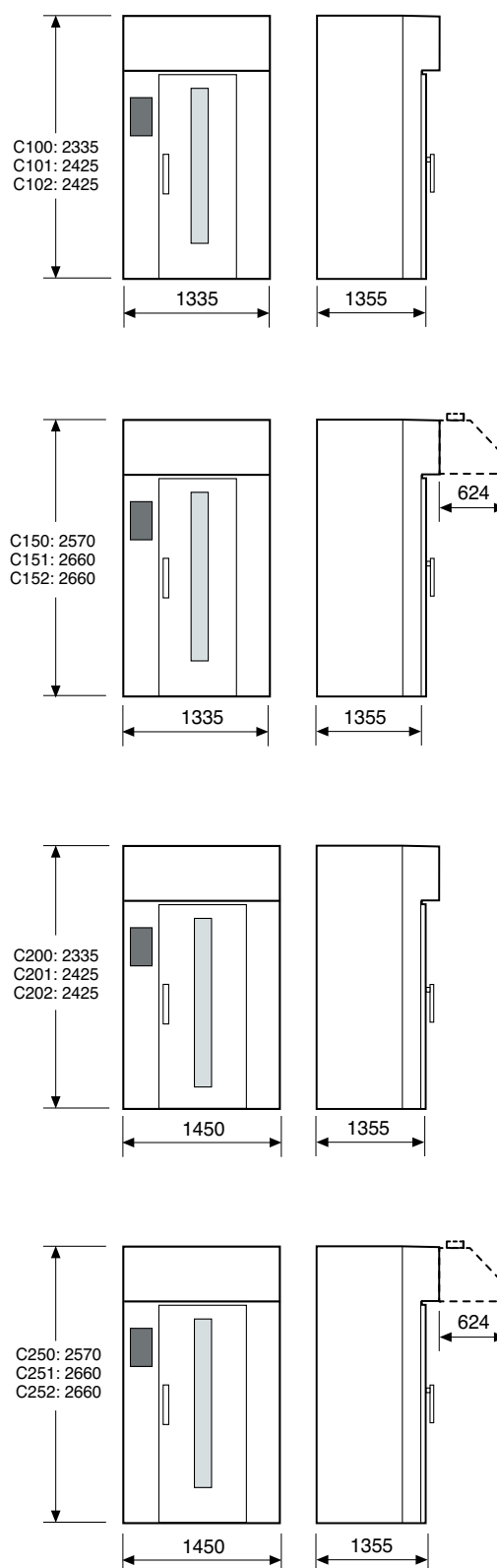


Well insulated oven floor.



IBS - Increased Baking Surface

Measurements, external



Rack Ovens

V-Series – Rack Oven

The V-series is reliable and powerful, built to be easy and safe to use. It is available in three basic sizes, with up to four racks in the oven chamber, and can be delivered with many different options to fit the customer demands.

Features and benefits:

Three basic sizes.

Adaptable to most bakeries.

Strong insulation.

Ensures that the heat stays in the oven chamber.

Stainless steel inside and out.

Maintains low temperature and is easy to keep clean.

Large front window with heat-reflecting glass and good lighting.

Gives a good overview of the baking process.

Can be run on electricity, oil or gas.

High quality Bentone or Weishaupt burners are available with gas and oil fired ovens.

Large, efficient heating package.

Fast heating and energy-saving.

Right hand hinged door with double glazed window.

Easy to open and overview.

Including suspension hook. (except V50-1-2)

Week timer as standard

Megaflow – Creates an even better airflow in the oven which improves baking and can reduce baking time with up to 10%.



Touch screen

The SD-touch user-friendly control panel. The SD-touch panel is very self-instructing so the need for thick hand books is a thing of the past.

All different menus such as manual baking preprogrammed baking and service parameters are easily accessed and very logical.



YouTube – Watch our instructional movie on YouTube. Search for 'Sveba-Dahlen'

Cascad

Patented steam system with very high capacity.

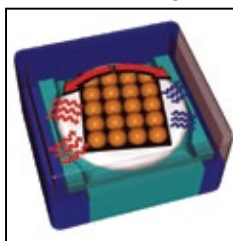
Makes continuous baking without interruption possible.



IBS

Increased Baking Surface Sveba-Dahlen's patented system for alternating rotation of the racks.

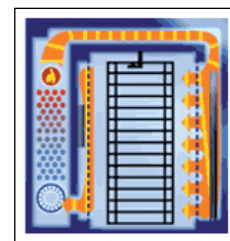
Faster, more even and economical baking.



Counterflow

The oversize heat exchanger is working in accordance with the counter-flow principle.

More effective heat exchange, higher fuel efficiency and lower heating costs.



Technical

	V30 ELECTRIC	V31 OIL FIRED	V32 GAS FIRED
Power supply	46-52-58-64-70 kW	2.2 kW	2.2 kW
	V40 ELECTRIC	V41 OIL FIRED	V42 GAS FIRED
Power supply	64-72-80-88-95 kW	2.2 kW	2.2 kW
	V50 ELECTRIC	V51 OIL FIRED	V52 GAS FIRED
Power supply	95-104-112-120 kW	3.0 kW	3.0 kW

Measurements, internal

	V30 V31 V32	V40 V41 V42	V50 V51 V52
Max tray size:	600 x 800 mm	2 x 457 x 762 mm	2 x 600 x 800 mm
Max rack diagonal:	1050 mm	1300 mm	1580 mm
Max rack height:			
– platform	1815 mm	1815 mm	1815 mm
– hook	1880 mm	1880 mm	–

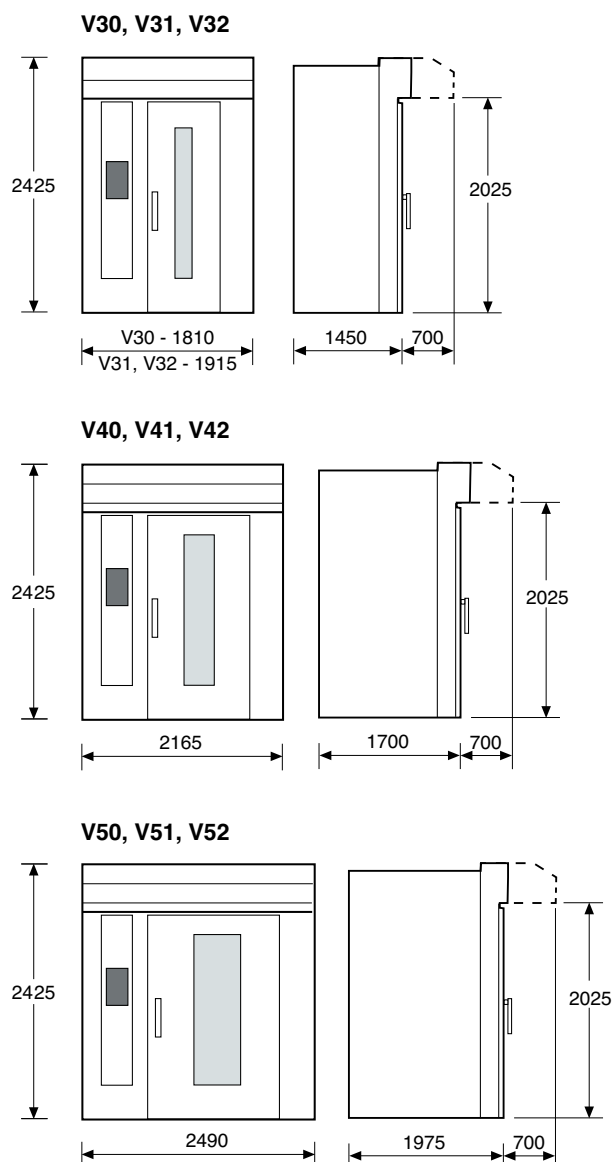
Options

- Rotating platform, s/s * V30/1/2 – max 600 kg
V40/1/2 – max 600 kg
- Aut. rack lifting device ** V30/1/2 – max 350 kg
V40/1/2 – max 450 kg
- Heavy Duty Platform V40/1/2 – max 800 kg
- Canopy
- Canopy with exhaust fan
- Left hand hinged door
- AES-Automatic evacuation system
- Slow start *
- Frequency converter for fans
- Fully assembled oven
- Spring loaded door
- Automatic rotation stop, when door handle is released (not opening the door) the rack will rotate to unloading position

* standard on V52

** not available on V52

Measurements, external



Industrial Rack Ovens

I-Series – Industrial Rack Oven

The I-series is a new addition to the Sveba-Dahlen rotating rack ovens, this model is designed to withstand industrial usage.

Features and benefits:

The oversize heat exchanger is working in accordance with the counter-flow principle.

More effective heat exchange, higher fuel efficiency and lower heating costs.

SD-touch user-friendly control panel (I60, i61 and I62).

Easy to handle, understand and programme.

Patented steam system with very high capacity.

Makes continuous baking without interruption possible.

Increased Baking Surface – Sveba-Dahlen's patented system for alternating rotation of the racks.

Faster, more even and economical baking.

Insulated floor prevents heatloss and curving of the floor.

Easy to install. Assembly from inside the baking chamber.

Firm and solid doorlock / handle.

Strong platform ramp adjustable in height.

Stable platform.

Tightly fastened and easy to open door glass.

Strong functional hinges with build in adjustable holding function in the hinges.



Touch screen

The SD-touch user-friendly control panel. The SD-touch panel is very self-instructing so the need for thick hand books is a thing of the past.

All different menus such as manual baking preprogrammed baking and service parameters are easily accessed and very logical.



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Cascad

Patented steam system with very high capacity.

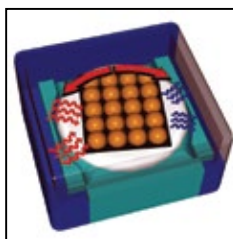
Makes continuous baking without interruption possible.



IBS

Increased Baking Surface Sveba-Dahlen's patented system for alternating rotation of the racks.

Faster, more even and economical baking.



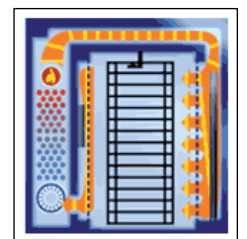
The I-series can be ordered in eco+ execution. More energy savings!



Counterflow

The oversize heat exchanger is working in accordance with the counter-flow principle.

More effective heat exchange, higher fuel efficiency and lower heating costs.



Technical

	I60	I61	I62
Max tray size	ELECTRIC	OIL FIRED	GAS FIRED
3 x 600 x 800, 4 x 457 x 762 mm			
Power supply	147 kW	3 kW	3 kW

Max diameter: 1 925 mm, max height: 1 825 mm

Options

- Canopy
- Canopy with exhaust fan
- AES-Automatic evacuation system
- Fully assembled oven
- Automatic rotation stop, when door handle is released (not opening the door) the rack will rotate to unloading position

Technical

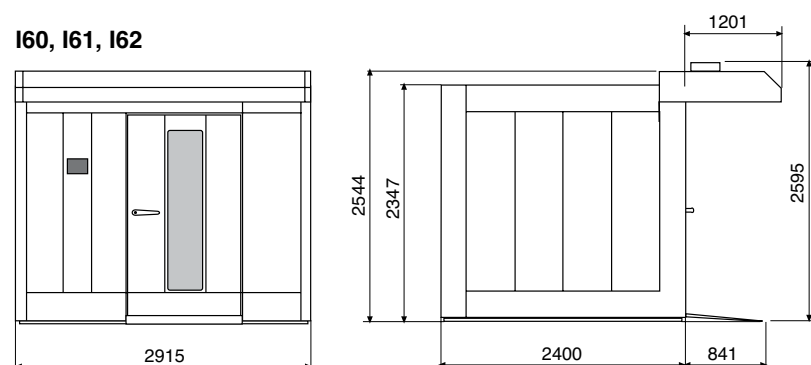
	I71*	I72*
Max tray size	OIL FIRED	GAS FIRED
3 x 600 x 1000, 4 x 600 x 800 mm		
Power supply	3 kW	3 kW

Max diameter: 2 175 mm, max height: 1 950 mm

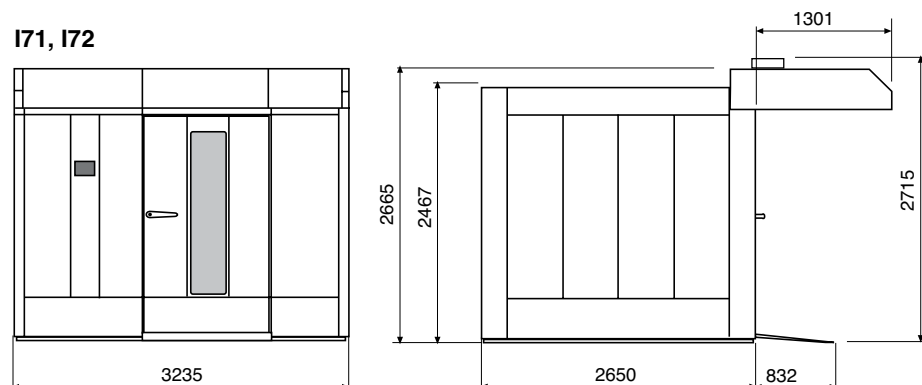
* With BCS panel (Not available as eco +)

Measurements

I60, I61, I62



I71, I72



Deck Ovens

Classic – Deck Oven

Classic gives you a variety of sizes and configurations to choose from. It is available in five standard widths, suited for most sizes of baking trays. The oven can be equipped with a underbuilt prover.

Features and benefits:

Precision-built oven doors.

Gives the door a smooth action and ensures convenient and safe handling.

Effective working halogen lighting.

Provides whiter and more intensive working light than standard bulbs.

Reliable heating elements

Specially selected for reliability and rapid response.

Can be delivered with underbuilt prover with sliding glass doors.

The inside is built completely in stainless materials to ensure a long service-life, simple cleaning, and low maintenance costs.

Electronic programmable panel for 40 recipes. (Option)

Easy to handle, understand and programme.

Available in five standard widths and up to five sections in height, standard crown height 160 mm, optional height 220 mm available.

Suited for most tray and bread sizes.

Designed in a flexible module system with many options.

Gives each bakery the ability to create the oven that suits their needs best.

Each oven section can be individually controlled with separate settings of the top, bottom and front heat.

Full control in the baking process.

High quality door gasket and well insulated oven chamber.

Keeps the heat inside the oven.

Stainless steel front.

Maintains low temperature and is easy to keep clean.

A range of accessories such as steam generator, stone hearth

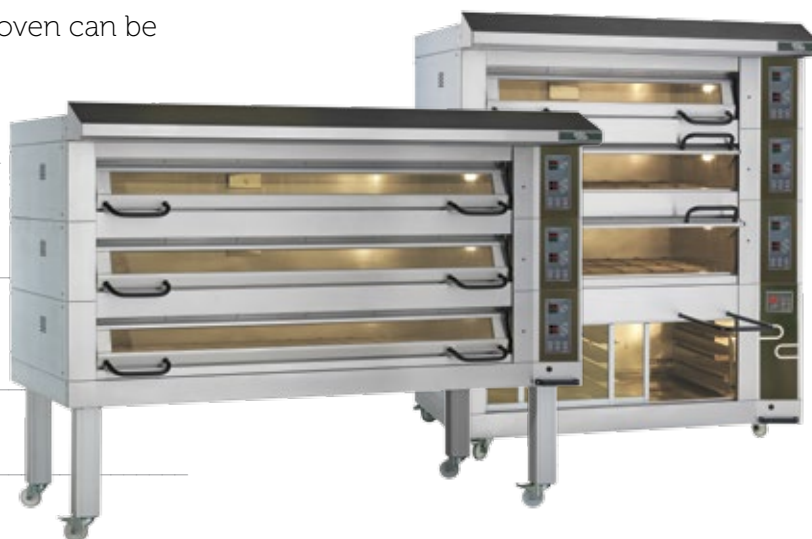
Makes the Classic adaptable to all the customers' needs.

Including aluminium legs with adjustable feet.

Dual temperature sensors

Digital control panel.

Condensation unit as an option.



Ergonomic door handles

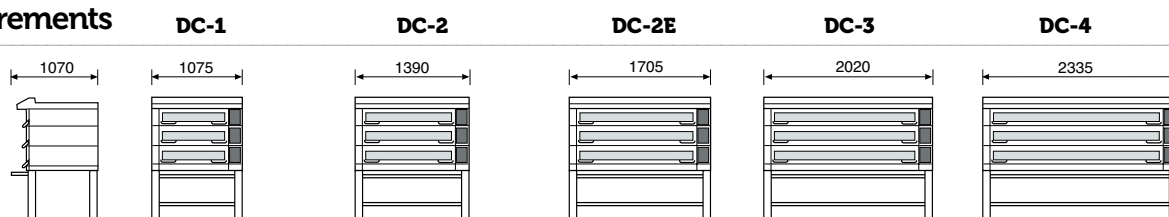


Effective lighting



Setting device for fast and efficient loading of the oven.

Measurements



Technical

	DC-1	DC-2	DC-2E	DC-3	DC-4
Max. tray size	600 x 800	2 x 470 x 800	2 x 600 x 800	3 x 470 x 800	4 x 470 x 800 3 x 600 x 800
Power kW/deck	5.0	6.9	8.8	10.7	12.6
1-deck oven	DC-11	DC-12	DC-12E	DC-13	DC-14
2-deck oven	DC-21	DC-22	DC-22E	DC-23	DC-24
3-deck oven	DC-31	DC-32	DC-32E	DC-33	DC-34
4-deck oven	DC-41	DC-42	DC-42E	DC-43	DC-44
5-deck oven	DC-51	DC-52	DC-52E	DC-53	DC-54

Accessories

	DC-1	DC-2	DC-2E	DC-3	DC-4
Setting device	1 x 600 x 800	2 x 450 x 800	2 x 600 x 800	3 x 450 x 800	3 x 600 x 800
Transport trolleys in s/s with 10 shelves	600 x 800	450 x 800	600 x 800	600 x 1640	600 x 800

Options

- Analogue control panel per deck
- Crown h. 220 mm per deck
- Steam inlet with distributor/deck
- Built-in steam generator with steamtrap/deck (1.8 kW**)
- Common water connections
- Cement sole/deck
- D1+ panel, progr.able/deck
- High temp. 400° C exec. incl ceramic doors/deck* (5.4 kW** for **DC-1**, 7.9 kW** for **DC-2**, 10.4 kW** for **DC-2E**, 12.9 kW** for **DC-3**)
- Pull-out shelf (not available for **DC-4**)
- Shelf stand (not available for **DC-4**)
- Canopy
- Stainless steel baking chamber/deck
- Castors
- Sep. deck section for ext. of existing ovens
- Top and bottom part
- Condensation unit

* Not available on high crowns ** kW is per deck

Deck Ovens

Classic eco+ – Deck Oven

Our new eco+ technology consists of many technical innovations and resource-optimising improvements. This has resulted in energy-savings of up to 30 % and, in many cases, an even better and safer working environment.

Features and benefits:

By using insulation materials with better insulating properties and fitting insulation in more places, our eco+ machines are able to maintain their temperature using less energy than ever before. In the case of our ovens, they also retain their heat for longer when switched off.

This reduces the amount of energy (and time) needed to reach baking temperature, e.g. when an oven that has been left switched off overnight is to be used in the morning.

The light in deck ovens with an insulated door is turned off when the door is closed, ensuring that it is never lit unnecessarily.

A small, but important energysaving measure.

We have striven to produce our eco+ range using recyclable materials wherever possible.

This approach not only gives the products an incredibly long lifetime and high quality – it is also sustainable in the long run.

Precision-built oven doors.

Gives the door a smooth action and ensures convenient and safe handling.

Effective working halogen lighting.

Provides whiter and more intensive working light than standard bulbs.

Reliable heating elements

Specially selected for reliability and rapid response.

Electronic programmable panel for 40 recipes. (Option)

Easy to handle, understand and programme.

Each oven section can be individually controlled with separate settings of the top, bottom and front heat.

Full control in the baking process.

Stainless steel front.

Maintains low temperature and is easy to keep clean.

A range of accessories such as steam generator, stone hearth

Makes the Classic adaptable to all the customers' needs.

Including aluminium legs with adjustable feet.

Dual temperature sensors

Digital control panel.

Condensation unit as an option.

eco+

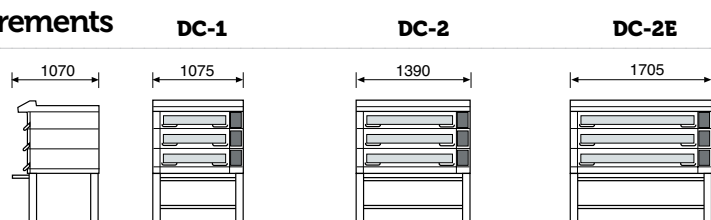


eco+

With eco+, Sveba-Dahlen are aiming for a more energy efficient, environmentally friendly and profitable baking industry. In our eco+ range, we have created products which do the same professional job in the usual way, but using considerably less energy. This represents a key part of our initiative entitled "The Sveba-Dahlen energy-saving challenge."

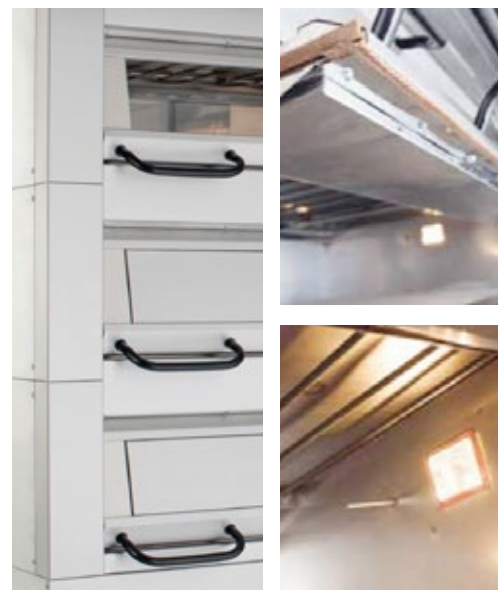


Measurements



Technical

	DC-1	DC-2	DC-2E
Max. tray size	600 x 800	2 x 470 x 800	2 x 600 x 800
Power kW/deck	5.0	6.9	8.8
1-deck oven	DC-11	DC-12	DC-12E
2-deck oven	DC-21	DC-22	DC-22E
3-deck oven	DC-31	DC-32	DC-32E
4-deck oven	DC-41	DC-42	DC-42E
5-deck oven	DC-51	DC-52	DC-52E



Well-insulated doors and automatic oven lighting.

Options

- Analogue control panel per deck
- Crown h. 220 mm per deck
- Steam inlet with distributor/deck
- Built-in steam generator with steamtrap/deck (1.8 kW**)
- Common water connections
- Cement sole/deck
- D1+ panel, progr.able/deck
- High temp. 400° C exec. incl ceramic doors/deck* (5.4 kW** for **DC-1**, 7.9 kW** for **DC-2** and 10.4 kW** for **DC-2E**)
- Pull-out shelf
- Shelf stand
- Canopy
- Stainless steel baking chamber/deck
- Castors
- Sep. deck section for ext. of existing ovens
- Top and bottom part
- Condensation unit

* Not available on high crowns ** kW is per deck

Accessories

DC-1

Setting device	1 x 600 x 800
Transport trolleys in s/s with 10 shelves	600 x 800

DC-2

Setting device	2 x 450 x 800
Transport trolleys in s/s with 10 shelves	450 x 800

DC-2E

Setting device	2 x 600 x 800
Transport trolleys in s/s with 10 shelves	600 x 800

Classic Underbuilt Prover - for Classic Deck Ovens

The Underbuilt Prover is installed under the oven sections but can also be used separately with the top and bottom parts.

Features and benefits:

Underbuilt prover with sliding glass doors.

Built completely in stainless materials to ensure a long service-life, simple cleaning, and low maintenance costs. DCJ-1 has one door.

Digital panel with timer and digital settings of temperature and humidity.
Easy to handle, understand and set.

Well insulated prover chamber. and stainless steel front.
Maintains low temperature and is easy to keep clean.

Including adjustable feet.

Available in two heights, 560 mm and 740 mm.

The prover is fitted with automatic water feed as standard.



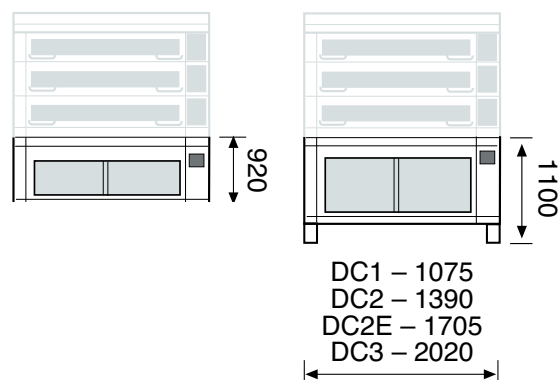
Technical

	DCJ-1	DCJ-2	DCJ-2E	DCJ-3
FOR DECK OVEN TYPE	DC-1	DC-2	DC-2E	DC-3
Power supply	1.8 kW	1.8 kW	1.8 kW	1.8 kW
	Underbuilt prover DCJ, height H = 560 mm			
	Underbuilt prover DCJ, height H = 740 mm			

Options

- Humidity sensor

Measurements



Classic Double Depth – Deck Oven Double depth for extra capacity

Classic is also available in a special edition with double depth for extra capacity. Double depth is available in one width.

Features and benefits:

Precision-built oven doors

Gives the door a smooth action and ensures convenient and safe handling.

Effective working halogen lighting

Provides whiter and more intensive working light than standard bulbs.

Reliable heating elements

Specially selected for reliability and rapid response.

Each oven section can be individually controlled with separate settings of the top, bottom and front heat.

Full control in the baking process.

Well insulated oven chamber and stainless steel front.

Keeps the heat inside the oven, maintains low temperature, easy to keep clean.

Including aluminium legs with adjustable feet.

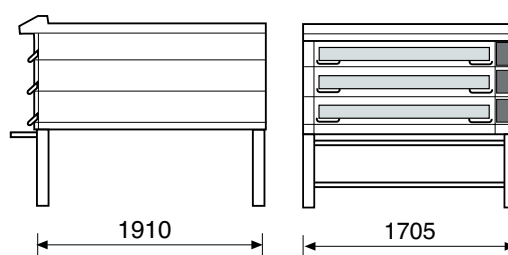
Crown height 220 mm.

Double built-in steam generators.

Cement soles as standard.



Measurements



Technical

Interior decl. size	1265 x 1660
Power kW/deck incl. steam generator	20.7 kW
1-deck oven	DC-12ED
2-deck oven	DC-22ED
3-deck oven	DC-32ED
4-deck oven	DC-42ED

Options

- D1+ programmable panel/deck
- Canopy
- Oven charger
- Setting device 2 x 600 x 1640
- Trolley for Setting device 600 x 1640



Optional oven charger



Accessory setting device for fast and efficient loading of the oven.

Classic Pizza – Deck Oven

Classic Pizza Oven has all the features you could wish for. Classic Pizza Oven is a robust and reliable oven designed to meet every user's requirements for functionality, convenience and economy. Available in four different widths.

Features and benefits:

Precision-built oven doors and damping with ceramic glass in the doors
Gives the door a smooth action and ensures convenient and safe handling.

Effective working halogen lighting
Provides whiter and more intensive working light than standard bulbs.

Each oven section can be individually and stepless controlled with separate settings of the top, bottom and front heat.
Full control in the baking process. Easy to handle, understand and programme.

Unloading shelf and castors.
Convenient details that makes handling and baking easier.

Available in four standard widths and up to three sections in height, standard crown height 160 mm.
Suited for most pizza sizes.

Designed in a flexible module system.
Gives each pizzeria the ability to create the oven that suits its needs best.

The well insulated oven chamber.
Keeps the heat inside the oven.

Stainless steel front.
Maintains low temperature and is easy to keep clean.

Stone soles.
Classic pizza baking requires solid stone soles.

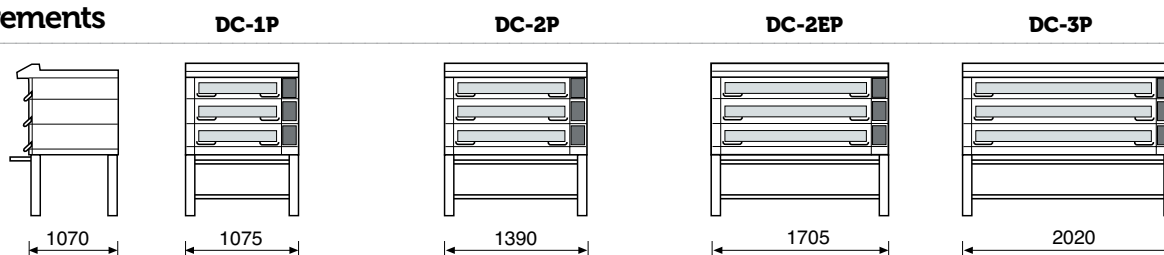


Effective lighting



Ergonomic door handles

Measurements



Technical

	DC-1P	DC-2P	DC-2EP	DC-3P
Power kW/deck	5.4	7.9	10,4	12.9
1-deck oven	DC-11P	DC-12P	DC-12EP	DC-13P
2-deck oven	DC-21P	DC-22P	DC-22EP	DC-23P
3-deck oven	DC-31P	DC-32P	DC-32EP	DC-33P

Options

- Pull out shelf
- Canopy
- Castors
- Separate deck section

Accessory Pizza Bench

Stainless steel outside with an easy to clean working surface will help you get more efficient in handling ingredients and making pizza.

Toppings are stored in containers which are recessed and kept cool in the bench.

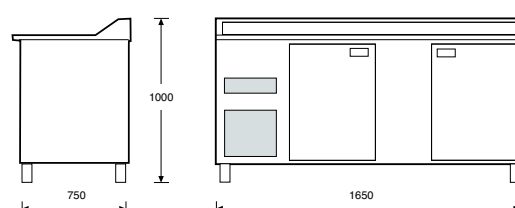
Resulting in always fresh and accessible ingredients.

Refrigerator doors

Large capacity and storage.



MODEL	DOORS	W (WIDTH)
MP-2R	2	1 650 mm
MP-3R	3	2 100 mm
MP-4R	4	2 600 mm



Tunnel Pizza Oven - Continous Pizza Production

The TP is a flexible oven for a continous pizza production, easily adapted for various capacity requirements. With temperatures up to 400°C, stepless setting on touch screen of baking times and up to three individual sections vertically makes possible high capacity both as regards the numbers and variation of the products which can be baked.



Features and benefits:

Canopies at infeed and outfeed ends. Gives you a good working environment.

Stepless control of top- and bottom heat and stepless baking time control 2- 10 minutes. Full control in the baking process. Easy to handle, understand and set.

Aluminium legs with castors. Convenient detail that makes moving of the oven easier.

Available in 3 standard widths and up to three sections in height. Suited for most pizza sizes.

Stainless steel exterior and well insulated oven chamber. Keeps the heat inside the oven and maintains low temperature on the outside.

The panel have large and clear controls and with the correct time setting and temperature. Easy to understand and control.



TP-21



TP-10

Technical

BELT WIDTH 381 MM	TP-10	TP-20	TP-30
No of decks/Power, Kw	1 / 9.5	2 / 18.5	3 / 28
BELT WIDTH 585 MM	TP-11	TP-21	TP-31
No of decks/Power, Kw	1 / 12	2 / 24	3 / 36
BELT WIDTH 900 MM	TP-12	TP-22	TP-32
No of decks/Power, Kw	1 / 18	2 / 36	3 / 54

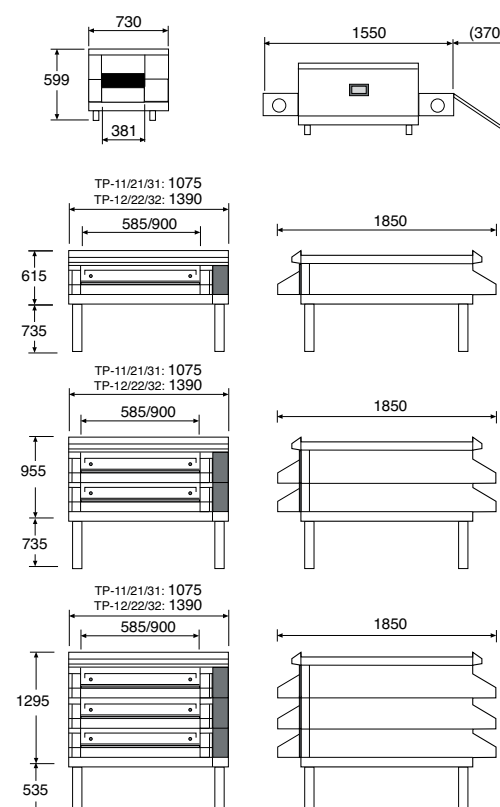
Options

- Draft diverter for 585 mm (TP-X1)
- Draft diverter for 900 mm (TP-X2)
- Condensation unit

Recommended Accessories

Tunnel Pizza tray, diameter 260 mm (Item no. 60936-260)
Tunnel Pizza tray, diameter 300 mm (Item no. 60936-300)
Tunnel Pizza tray, diameter 320 mm (Item no. 60936-320)
Tunnel Pizza tray, diameter 360 mm (Item no. 60936-360)
Tunnel Pizza tray, diameter 440 mm (Item no. 60936-440)

Measurements



Pictured products may be equipped with options

P600 - Pizza Oven

With the new P600, Sveba-Dahlen takes pizza making to a new level. This unique, well insulated solution with double tempered glass makes the oven extremely energy efficient. This makes the oven economical to use and distributes the heat evenly, so ensuring that the pizzas are cooked correctly without having to move them around.



Features and benefits:

Energy efficient and well insulated pizza oven with very even heat distribution.

The new generation of pizza ovens.

We can guarantee that all pizzas are evenly baked without turning the pizzas while baking

Makes the oven both energy efficient and easy to use.

What makes the baking faster and easier?

- Control panel
- Insulation
- Sturdy legs with lockable wheels
- Double glazed doors
- Spring loaded door
- Pullout shelf with integrated bowls

Legs and castors, canopy, pullout shelf with bowls for oil, spices and a bottom shelf are included

Technical

	P600-1	P600-2	P600-3
INTERNAL DIMENSIONS	1x1065x720 mm	2x1065x720 mm	3x1065x720 mm
POWER SUPPLY	9.5 kW	19.0 kW	28.5 kW

Options

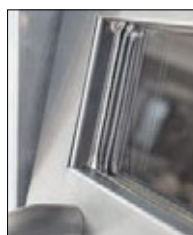
- Color red or black



You can program the start and stop times for the entire week using the smart panel.



The insulating properties of the oven are important in terms of the work environment.



The P600 is very well insulated and comes with double tempered glass and twin temperature sensors.



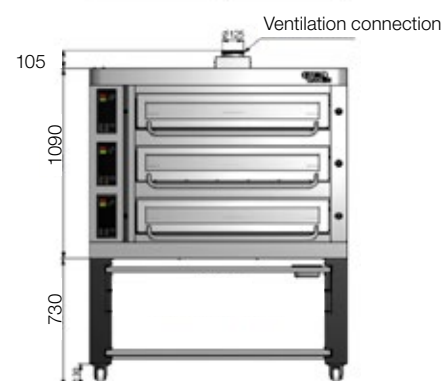
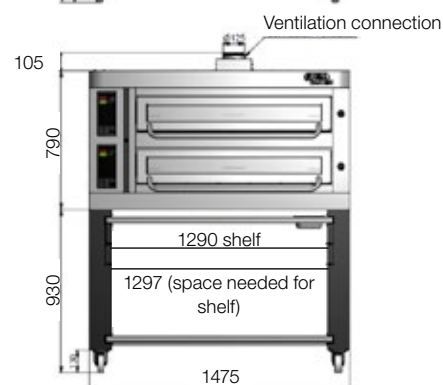
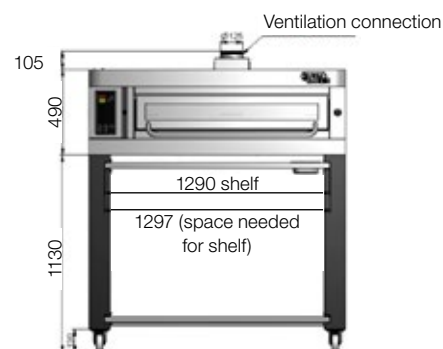
Easy opening and closing, with the robust door structure supplied with decent auxiliary suspension.



Measurements

Outer depth: 915 mm

Inner depth: 720 mm



Oven Racks



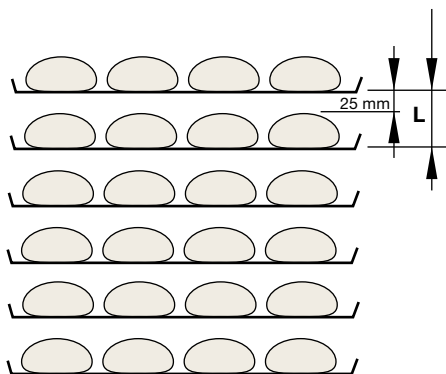
Rack guide:

The number of trays per rack depends on the height of the baked goods with an addition of 25 mm.

The letter **L** in the tables indicates the distance between each tray. To determine the tray capacity for each rack, measure the height of the product, add 25 mm and look at **L** in the table. (See also in the illustration below). Choose the figure that is the nearest higher to the required total.

Example: Product height 55 + 25 = 80 mm
Under **L** in the table 83 is the nearest higher figure.
Thus, the C100 rack holds 16 trays.

All racks are delivered with heat resistant rubber wheels.

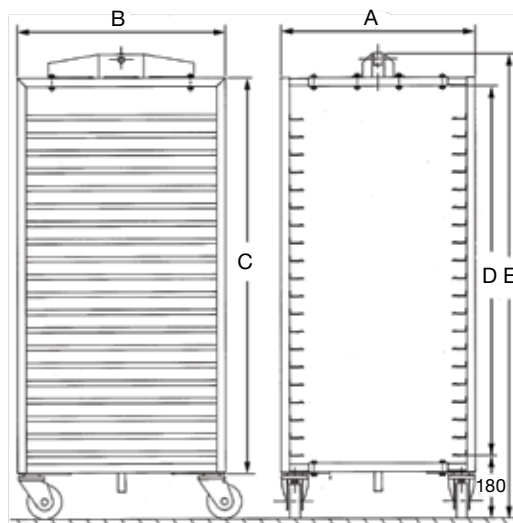


C100 Racks

NO OF TRAYS	DIVISION L MM
8	165
10	132
12	110
14	95
16	83
20	66
24	55
26	51

Measurements

TRAY SIZE MM	RACK DIMENSIONS MM				
	A	B	C	D	E
400 x 600	485	600	1440	1365	1641
450 x 600	510	600	1440	1365	1641
460 x 610	535	600	1440	1365	1641
470 x 630	535	660	1440	1365	1641
530 x 650	610	660	1440	1365	1641
457 x 660	535	660	1440	1365	1641
500 x 700	560	660	1440	1365	1641
457 x 762	535	760	1440	1365	1641

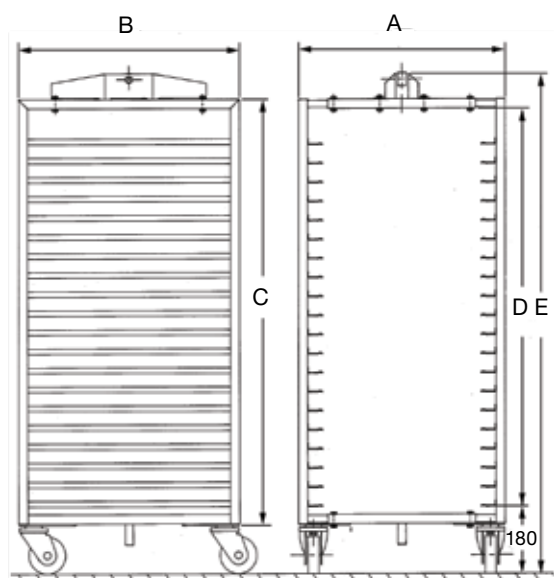


C150 Racks

NO OF TRAYS	DIVISION L MM
9	170
11	140
13	118
15	102
18	85
22	70
26	59

Measurements

TRAY SIZE MM	RACK DIMENSIONS MM				
	A	B	C	D	E
400 x 600	485	600	1670	1597	1880
450 x 600	510	600	1670	1597	1880
460 x 610	535	600	1670	1597	1880
470 x 630	535	660	1670	1597	1880
530 x 650	610	660	1670	1597	1880
457 x 660	535	660	1670	1597	1880
500 x 700	560	660	1670	1597	1880
457 x 762	535	760	1670	1597	1880

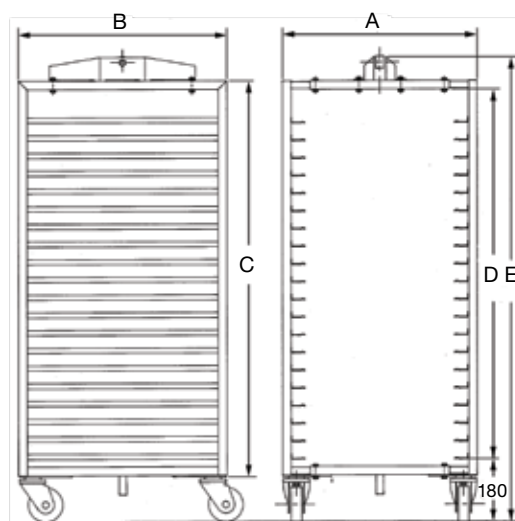


C200 Racks

NO OF TRAYS	DIVISION L MM
8	165
10	132
12	110
14	95
16	83
20	66
24	55
26	51

Measurements

TRAY SIZE MM	RACK DIMENSIONS MM				
	A	B	C	D	E
600 x 800	660	800	1440	1365	1641

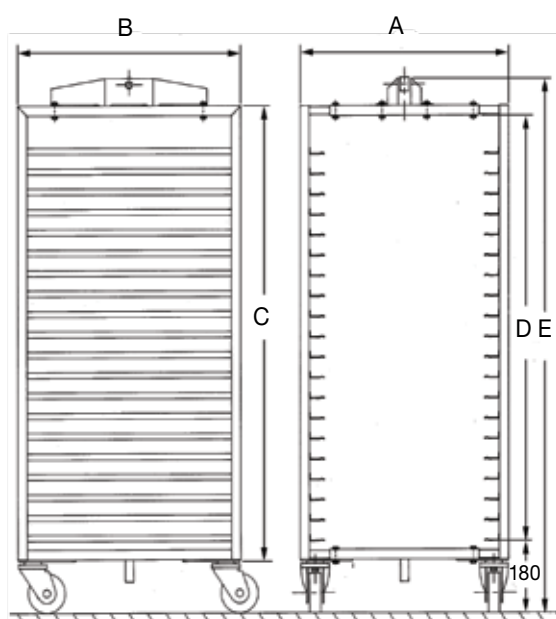


V30/C250 Racks

NO OF TRAYS	DIVISION L MM
9	170
11	140
13	118
15	102
18	85
22	70
26	59

Measurements

TRAY SIZE MM	RACK DIMENSIONS MM				
	A	B	C	D	E
580 x 780	660	800	1670	1597	1880
600 x 800	660	800	1670	1597	1880

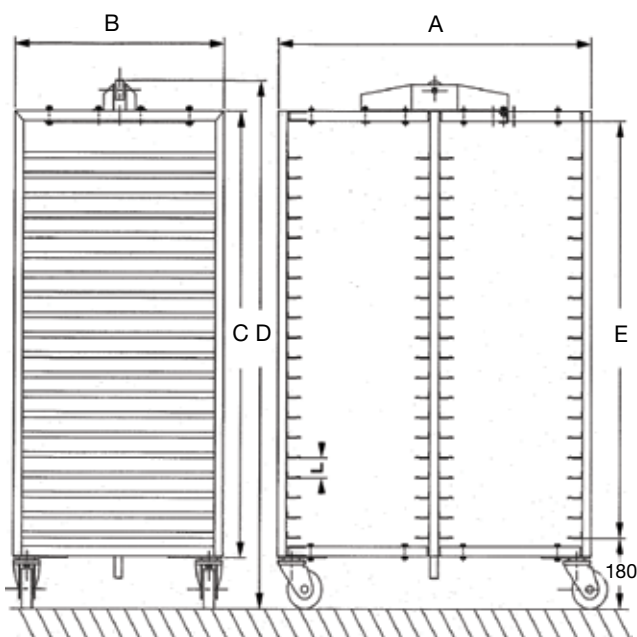


V40 Racks

NO OF TRAYS	DIVISION L MM
9	170
11	140
13	118
15	102
18	85
22	70
26	59

Measurements

TRAY SIZE MM	RACK DIMENSIONS MM				
	A	B	C	D	E
400 x 600	945	600	1678	1880	1597
450 x 600	995	600	1678	1880	1597
460 x 610	1045	600	1678	1880	1597
470 x 630	1045	660	1678	1880	1597
457 x 660	1045	660	1678	1880	1597
500 x 700	1095	660	1678	1880	1597
457 x 762	1045	760	1678	1880	1597



Trays

TRAY TYPE, MM	FLAT TRAY (item number)	PERFORATED TRAY (item number)	BAGUETTE TRAY (item number)
Untreated 450 x 600	(60304-008)	(60304-058)	(60306-109)
Silicone 450 x 600	(60304-108)	(60304-158)	(60306-108)
Rubber Silicone 450 x 600	(60304-208)	(60304-258)	(60306-458)
Untreated 400 x 600	(60304-007)	(60304-057)	(60306-456)
Silicone 400 x 600	(60304-107)	(60304-157)	(60306-455)
Rubber Silicone 400 x 600	(60304-207)	(60304-257)	(60306-457)
Untreated 600 x 800	(60305-029)	(60305-079)	(60306-180)
Silicone 600 x 800	(60305-129)	(60305-179)	(60306-179)
Rubber Silicone 600 x 800	(60305-279)	(60305-379)	(60306-529)



ST500 – Mechanical Sheeter

Table length: 1 560 mm

Table-top model for sheeting of all types of dough in hotels, restaurants and small bakeries.

Features and benefits:

Foldable tables made of stainless steel, length 1560 mm

Easy to clean cotton conveyer belts

Driven in-feed and out-feed conveyors

Easy to read scale with final thickness stop

Scrapers can be removed without tools

Separate operating controls for starting and stopping

Safety guards

Finger guards

Flour box



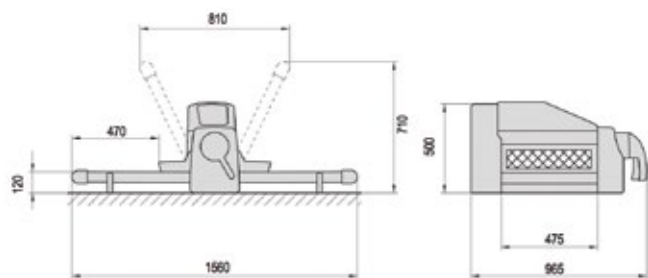
Technical

MODEL	ROLLER GAP	ROLLER DIAMETER	ROLLER LENGTH	SPEED OUT-FEED CONVEYOR	RATED POWER	SUPPLY VOLTAGE	WEIGHT
ST500 table length 1 560 mm	0.5-30 mm	84 mm	500 mm	30 m/min	0.75 kVA	3 x200–460V, 50/60 Hz	80 kg

Options

- Synthetic conveyor belts

Measurements



SM500 – Mechanical Sheeter

Table length: 1 560 mm or 2 060 mm

Model for sheeting of all types of dough in hotels, restaurants, canteen kitchens and small bakeries.

Features and benefits:

Foldable tables made of stainless steel, length 1560 mm or 2060 mm
Easy to clean synthetic conveyor belts
Painted substructure, mobile with stoppers
Overhead electric motor
Driven in-feed and out-feed conveyors
Easy to read scale with final thickness
Scrapers can be removed without tools
Separate operating controls for starting and stopping
Safety guards
Finger guards
Flour box



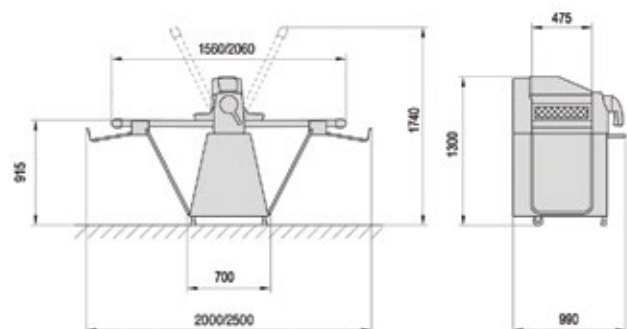
Technical

MODEL	ROLLER GAP	ROLLER DIAMETER	ROLLER LENGTH	SPEED OUT-FEED CONVEYOR	RATED POWER	SUPPLY VOLTAGE	WEIGHT
SM500 table length 1 560 mm	0.5-30 mm	84 mm	500 mm	30 m/min	0.75 kVA	3x200-460V, 50/60 Hz	150 kg
SM500 table length 2 060 mm	0.5-30 mm	84 mm	500 mm	30 m/min	0.75 kVA	3x200-460V, 50/60 Hz	150 kg

Options

- Joystick

Measurements



SM650 – Mechanical Sheeter

Table length: 2 720 mm or 3 220 mm

For sheeting of all types of dough
in mid-size bakeries.

Features and benefits:

Foldable tables made of stainless steel, length 2720 mm or 3320 mm

Easy to clean synthetic conveyor belts

Painted substructure, mobile with stoppers

Driven in-feed and out-feed conveyors

Easy to read scale with final thickness stop

Scrapers can be removed without tools

Separate operating controls for starting and stopping

Safety guards

Finger guards

Flour box



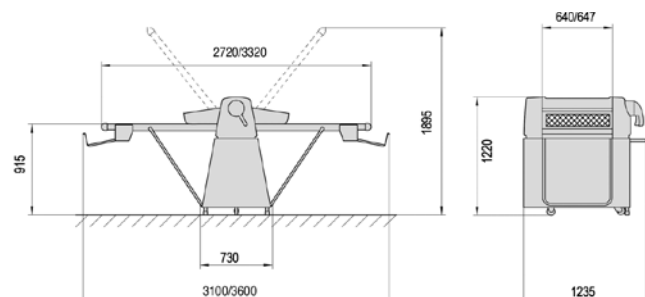
Technical

MODEL	ROLLER GAP	ROLLER DIAMETER	ROLLER LENGTH	SPEED OUT-FEED CONVEYOR	RATED POWER	SUPPLY VOLTAGE	WEIGHT
SM650 table length 2 720 mm	0.2-45 mm	84 mm	660 mm	50 m/min	1.0 kVA	3x200-460V, 50/60 Hz	225 kg
SM650 table length 3 220 mm	0.2-45 mm	84 mm	660 mm	50 m/min	1.0 kVA	3x200-460V, 50/60 Hz	225 kg

Options

- Automatic flour duster
- Reversing lever
- Foot pedal

Measurements



SE650 – Electronic Sheeter

Table length: 2 720 mm or 3 320 mm

For sheeting of all types of dough in mid-size bakeries with or without automatic dough reeler.

Features and benefits:

Foldable tables made of stainless steel, length 2720 mm or 3320 mm

Easy to clean synthetic conveyer belts

Painted substructure, mobile with stoppers

Driven in-feed and out-feed conveyors

Motorized roller reduction

Easy operation with colour touch panel

Scrapers can be removed without tools

Separate controls for starting and stopping

Safety guards and finger guards

Flour box

100 automatic programs

9 teach-in programs

Single and multi programs

Manual



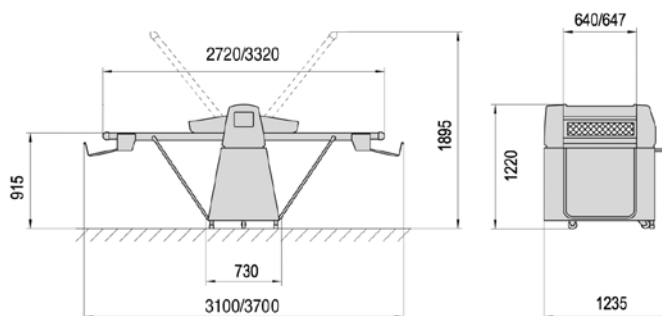
Technical

MODEL	ROLLER GAP	ROLLER DIAMETER	ROLLER LENGTH	SPEED OUT-FEED CONVEYOR	RATED POWER	SUPPLY VOLTAGE	WEIGHT
SE650 table length 2 720 mm	0.2-45 mm	84 mm	660 mm	50 m/min	1.0 kVA	3x200–460V 50/60 Hz	245 kg
SE650 table length 2 720 mm	0.2-45 mm	84 mm	660 mm	50 m/min	1.0 kVA	3x200–460V, 50/60 Hz	245 kg
SE650 table length 3 320 mm	0.2-45 mm	84 mm	660 mm	50 m/min	1.0 kVA	3x200–460V, 50/60 Hz	245 kg
SE650 table length 3 320 mm	0.2-45 mm	84 mm	660 mm	50 m/min	1.0 kVA	3x200–460V, 50/60 Hz	245 kg

Options

- Automatic flour duster

Measurements



Customer adapted industrial bakery solutions

A concept built on sensibility to the customers demand, close communication, world-leading trademarks and well-trained personell at all levels.

Together with selected partners Sveba-Dahlen has provided bakeries with machines and customized industrial equipment for more than 60 years. In close cooperation with the customer we have projected, manufactured and installed complete production solutions. We offer mixing systems, makeup lines, tin handling systems, conveyor systems, final provers and tunnel ovens for different kind of products.

Bowl Lift

Bowl Lift always adapted to the removable bowl size and desired tipping direction according to layout. Standard is tipping either left or right, can also be made for straight forward tipping.



Industrial mixer

Sveba-Dahlen can offer industrial mixers and mixing systems in many different executions, spiral mixers with removable bowl up to 500 kg dough, double tool mixers with removable bowl up to 400 kg dough and also mixers with bottom discharge system.

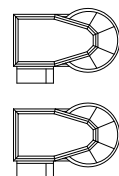
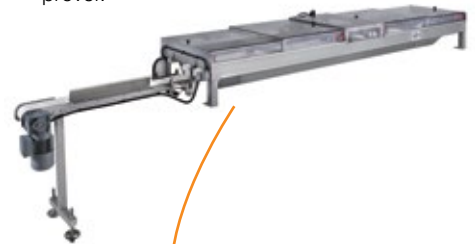


Industrial Make-up system

Very flexible make-up systems for bread production always adapted to the actual bread capacity, intermediate proving time and bread type and shape. The line is mostly made of stainless steel and is developed in order to withstand continual operation and the industry's stringent hygienic requirements.

Free standing bread production lines

V-belt charging system for positioning the dough pieces into a swing prover. The machine consists of an infeed conveyor and two step by step working V-shaped infeed belts for a precise positioning into the swing of the prover.



Tin bread production lines

Automatic tin handling system consisting of loading of tins from moulder, loading of final prover, unloading after tunnel oven, tin set conveyor system and depanning.

Swing prover with automatic climate unit

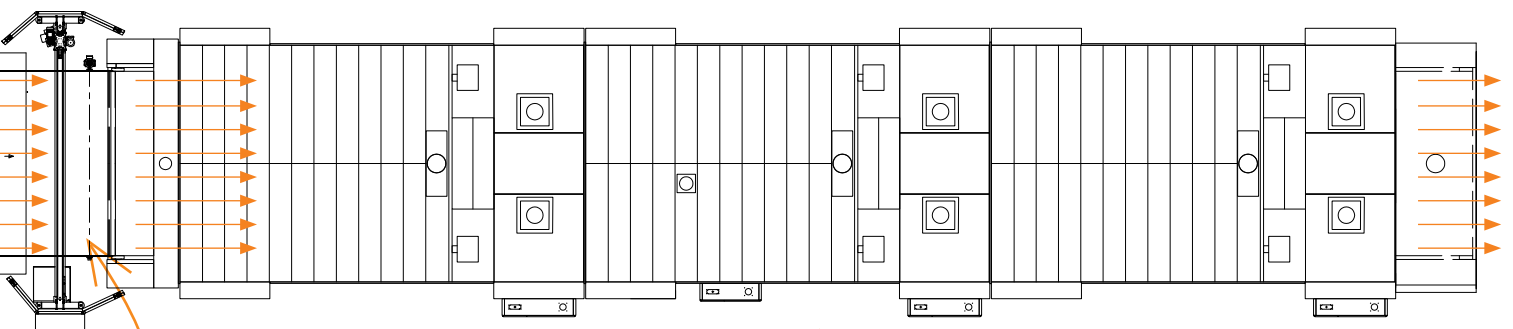


Modulated system that can be easily adapted to the production capacity, desired proving time and premises appearance. Standard effective widths 2,1 m, 2,5 m and 3,0 meter.

Completely built into an insulated room with free inner passage on both sides for easy cleaning and maintenance. Swings can be either for loaves or for other bread shape, swings or cups covered with suitable textile material. An automatic climate system with controlled humidity and heating ensures a perfect proving result

Belt prover

Belt prover with textile belt or modular plastic belt is an alternative to swing prover when producing a range of products with a variety of shapes, i.e. loaves, buns, flat bread or tin bread. Also suitable when having long bakery area in combination with low ceiling height. Can be made up to 4,2 meter width, same as for the electrical tunnel ovens. The Belt provers are also fully insulated and has fully automatic climate system.



Transfer conveyor

Transfer unit consisting of two separately driven wire mesh conveyors. Often used between the prover and the oven, but also in other applications.



Tunnel oven

Sveba-Dahlen has delivered tunnel ovens to customers around the world for over 50 years. Each oven is based on a basic concept and then adapted to the customer's wishes and requirements. The ovens can be equipped with many types of belts, such as different kinds of wire mesh belts & solid steel belts

Electric heated ovens are produced in belt widths up to 4,2 m. They are produced in two different basic models, depending on the baking temperature to be used.

"Normal temperature ovens" of up to 350°C and "high temperature ovens" of up to 500°C are available. Indirect gas (oil) heated ovens can be used up to 280°C. Here the available belt widths are 2.1, 2.5, 3.0 & 3.1 m.

SVEBA-DAHLEN

Warranty Conditions

The Sveba-Dahlen products are guaranteed to be free from defects in material and workmanship for a period of 12 months or 2700 working hours from date of installation, or 18 months from shipment date, whichever comes first.

For spare parts the warranty period is six months.

Sveba-Dahlen will replace free of charge, CFR distributors domicile, any part, which proves to be defective due to faulty material or manufacturing, providing the products/parts are unaltered and properly installed, maintained and operated.

The warranty does not comprise labour and travelling costs.

In case of warranty claim, the product - or the defective part of it - shall be returned to Sveba-Dahlen, Fristad for repair or replacement.

All claimed products/parts are to be forwarded to Sveba-Dahlen freight prepaid.

The warranty does not cover wear and tear parts such as bulbs, seals etc.

Faults that can be derived from manufacturing and design include travelling and labour costs.

Only original parts supplied by Sveba-Dahlen are allowed to be used for repair under warranty.

Installation problems should be reported immediately to Sveba-Dahlen for prompt action (by installation report).

No warranty (parts and/or labour) costs will be reimbursed if not presented in writing within 3 months from the occurrence of the problem.

Minor adjustments, proper installation, tightening fitting, and instructions how to operate and maintain the products are the responsibility of the distributor or the installation company contracted and are not covered by this warranty.

This warranty is to be considered void;

- should the products/parts have been connected to incorrect voltage, frequency, water pressure, air pressure, steam pressure, water temperature, steam temperature, exceed recommended kW or;
- where applicable, be related to misuse, negligence, external damage or abnormal usage of the product, or;
- in any other way operated in discrepancy with the manual, or;
- in a way that is beyond its capacity.

All other possible issues should be discussed and approved by Sveba-Dahlen case by case.

We have the equipment and expertise
you need for your bakery



Sveba-Dahlen develops, markets and manufactures bread lines, rack ovens, deck ovens, tunnel ovens, proving chambers and fermentation lines. We supply to bakeries, shops and supermarkets, industrial bakeries, restaurants and catering establishments of all sizes, all over the world.

Visit our website!



Better baking business

www.sveba-dahlen.com

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